



Romantic Candlelight

MENU

AMUSEBOUCHE BREAD AND BUTTER

APPETIZER

Cured Goldband Snapper

Citrus cured Snapper, pickled lemon, compressed pink apple, almond, dill oil, apple and cucumber vierge served with rice cracker

Or

Beet and Tomato Salad (V)

Marinated beetroot, pickled beet puree, tomato, pickled shallot, honey pouched cranberry and burrata cream served with sourdough wafer

MAIN COURSE

Steamed Sea Bass

Fish farce, potato gnocchi, green peas, morel mushroom, pea puree, potato chips, saffron curry sauce

Or

Grilled Koji Beef

48 hours koji cured ribeye finish over charcoal, truffle potato mousseline, baked onion, pickled soy shimeji, umeboshi juice

Or

Charred Cabbage Steak

Lightly torch rolled cabbage then glazed with strawberry tamari, pickled shimeji mushroom, crispy lettuce, fermented asparagus cream sauce

DESSERT

Strawberry Popsicle

Strawberry gelato coated with red velvet glaze, pistachio sponge, lemon curd, fresh berries

Or

Exotic Napoleon

Braised spiced apple, pineapple mouse layers on caramelized pastry, chai masala gelato, apple blossoms