



Fine dining
isn't about
where you dine
but how well you do it.

Shades of Green

Beluga lentils Caviar Cooked in Dashi with Wakame, Oat Crème Fraiche,
Garden Herbs and Seeded Bread.



Crispy Jerusalem Artichoke in Tempura, Palmheart Pure w/Bergamot, Chili Yuzu
Oil and Moringa Vinegar Powder



Beetroots Nam Prik Num with Burnt Cucumber/Aubergine, Roasted Raw
Rice, Cashew, Lemongrass, Kafir Lime and Freshwater Sauce.



Chargrilled Slow Cooked Portobello Mushroom with Fermented Black
Pepper, Citrus Mayo, Sesame and Spring Onions



Ravioli with Burnt Pumpkin, Island Curry, Maldivian Cabbage Salad,
Coconut Lime Broth and Roasted Sour Dough

Three Hundred Fifty Dollars per person with Garden Tour
Two Hundred Ten Dollars per person Dinner Only

Prices are subject to 16% Government Tax and 10% Service Charge. Any cancellations up to 24 hours prior to the event, will be charged a retention of 50% whereas any cancellations up to 12 hours will be charged a 100% retention.