



# So Starstruck

## Snacks for Sharing

### Pommes Soufflé

*Lemon Cream, Soneva Gold Caviar*

### Tuna Taco

*Ahi Tuna Tartare, Garden Herb Emulsion*

### Gougère (V)

*Caramelised Cauliflower Parmesan Cream*

### Truffle Leaf (V)

*Garden Tarragon Emulsion*

## Inspiration from our Garden Herbs

### Spanner Crab

*Thai Herbs, Coconut Cream, Kohlrabi Pickle*

*or*

### Asparagus Salad (V)

*Thai Herbs, Warm Coconut Cream*

## Celebration of Truffles

### Celeriac Chawanmushi (V)

*Truffle, Pink Salt*

USD 325++ per person

All prices are in US dollars and are subject to 10% service charge and 16% government tax



## Art of Smoking

### House Smoked Salmon

*Horseradish Sauce, Garden Greens Oil*

*or*

### Smoked Aubergine (V)

*Onion puree, Miso Glaze*

## Our Best Produce

### Seabass

*Champagne Sauce, Pak choy, Tobiko, Carrot Puree*

*or*

### Grass Fed Lamb Loin

*Beet Balsamic Reduction, Parsnip Puree*

*or*

### Cauliflower Steak (V)

*Slow Cooked Onions, Cauliflower Cream, Curry Sauce*

## Inspiration from the Stars

### Salted Caramel Chocolate Tart

*Caramel Ice Cream, Gianduja Sponge, Olive oil*

USD 325++ per person

All prices are in US dollars and are subject to 10% service charge and 16% government tax