

LUNCH & DINNER

FIRST TASTE

Crab & Cucumber Salad 10 (42,000)

local crab meat, compressed watermelon, shaved cucumber, toasted nori dressing, onion seed, micro greens, quinoa cluster

Tomato "Tartare" Salad (v) 8 (33,600)

shallot marinated tomatoes, toasted walnuts, maple syrup "snow", local greens, raw beet spirals, lemon aioli

Prawn Potato & Peanut Curry 9 (37,800)

coconut milk, roasted peanuts, new potato, garlic, cilantro, scallion, chili oil, grilled prawn

Apple, Dragon Fruit & Mango Salad (v) 8 (33,600)

dragonfruit spheres, palm sugar coconut dressing, local greens, long leaf, toasted peanut, apple puree, mango "carpaccio"

BBQ Octopus Salad 12 (50,400)

Octopus tentacle, roast cherry tomato, poached potato, black olive crumble, smoked local chili powder, garden basil

Pork & Padano Soup 11 (46,200)

Grana Padano veloute, mini pork dumpling "Siu Mai" style, garden chives, garden peas, white truffle oil, padano cracker

Pumpkin, Almond & Blue Cheese (v) 9 (37,800)

Roast pumpkin squares, pumpkin 5 spice puree, toasted almond, sherry cured shallot, blue cheese creme, brown butter amaretto glaze

Our menu is comprised of great local suppliers, organic vegetables from our own garden and some great farms throughout the world that share our philosophy towards food.

In keeping with our philosophy, sometimes we are at the mercy of the markets and certain items may not be available, we thank you for your understanding.

MAIN TASTE

Wagyu Beef & Bone Marrow 22 (92,400)

Seared wagyu tenderloin, roasted Marrow, parsley pepper crust, mushroom, whipped potato, foie gras reduction

Grilled Tandoori Squid 17 (71,400)

stuffed with curry spiced snapper & crab, chili pickled green mango & tomato chutney, coconut milk foam

Grilled Norwegian Salmon Filet 18 (75,600)

pandan cashew crumble, roasted beet reduction, soy poached daikon radish, rapini tops, garlic chips

Pumpkin & Eggplant Jungle Curry (v) 14 (50,800)

galangal, red curry, green beans, grilled tofu, palm sugar, thai basil, warm lime infused flatbread, steamed jasmine rice

Seafood Rendezvous 20 (84,000)

Poached Snapper, Seared Scallop, grilled prawn, squid, baby clam & shellfish saffron reduction, pernod essence, potato pearls, garden herbs

Duck Confit 19 (79,800)

masala spiced lentils, curried coconut reduction, crispy potato strings, banana chutney

Cauliflower 2 Way (vg) 14 (58,800)

Spring Roll - roasted cauliflower fennel seed and mushroom filling with chili & peppercorn dip

Chilled -cumin spiced cashew cheese dressing, toasted almonds, raisin, red radish, watercress, garden herbs

SWEET TASTE

Banana Fritter 6 (33,600)

panko crusted banana, caramel ice cream, raspberry sauce

Ice Cream 6 (33,600)

chocolate, vanilla, kampoet pepper, chocolate mint

Sorbet 6 (33,600)

mango coconut passion fruit

(v)= vegetarian (vg)=vegan (gf)=gluten free
All prices are in USD, (RIEL in Parenthesis) Incl. 10% VAT, Excl. 7.5% Service Charge & 2.5% Eco Fee.