



FIRST COURSE

GUEST'S CHOICE

KIMCHEE OYSTERS

LIGHTLY ROASTED. CRISPY PORK BELLY. DAIKON KIMCHEE

ROASTED OCTOPUS

BABY POTATOES. HERB SALAD. SUDACHI AIOLI

BABY BEET SALAD

MAPLE VINAIGRETTE. MARCONA ALMONDS.

BLACKBERRY FARM SINGING BROOK CHEESE



SECOND COURSE

GUEST'S CHOICE

VIETNAMESE SMOKED CHICKEN

LIME, CHILES, CILANTRO. GREEN PAPAYA. BROKEN RICE

SENSI-STYLE NOODLES

PRAWNS. PORK. EGG. DARK SOY

BISTRO STEAK

WILD MUSHROOMS. AGRA DOLCE GLAZED ONIONS. RED THUMB

POTATOES



DESSERT

GUEST'S CHOICE

TAPIOCA PUDDING

MANGO LASSI. COCONUT SORBET

CHOCOLATE TEMPTATION

LAYERS OF SILKY MILK CHOCOLATE. NUTS & PRALINE.

SALTED CARAMEL ICE CREAM

\$50.12 per person
\$20.12 Additional for Wine Pairing