

DINING BY

Design

INNOVATIVE

Amuse bouche

**Fish 'n' Chips
Rice and Scallop**

King oyster mushroom, black garlic and squid

1st Entrée

Hua Hin Shrimp

50 % grilled shrimp/ shell reduction/ lemongrass oil/ Cos lettuce

2nd Entrée

Chicken

Chicken breast/ Chicken skin/ Quinoa puffed
Cauliflower and cheese/ Chicken and yeast sauce

Pre-main course

Indian Halibut

Steamed Indian Halibut/ Leek with miso/ Roasted bone and butter

Cleanser

Lime and bergamot

Main Course

Beef tenderloin

Grilled beef tenderloin/ Salt baked potato
Spinach and kale leaf/ Simple beef jus

Sweet

Sago panna cotta/ Jaggery ice cream/ Pineapple balsamic

