

DESIGNER
dining
BY ANANTARA

SURF AND TURF

AMUSE BOUCHE

Searched tuna nicoise salad, confit potato, citron,
and squid ink tuile

STARTER

Beef carpaccio, lemon-infused olive oil, fine mesclun home-
made pickles and a parmesan fricco

MIDDLE COURSE

Smokey squash soup, truffle cream foam,
toasted almond flakes

PALETE CLEANSE

Sorbet au citron served in a frosted glass

MAINS

Wagyu beef medalion and herb marinated local lobster served
with tumeric potato puree and beef jus

DESSERT

GMolten chocolate lava cake served with coffee ice cream
and strawberry coulis