

DESIGNER
dining
BY ANANTARA

TASTE OF MOZAMBIQUE

FIRST COURSE

Stuffed local blue crab, citrus aioli, mesclun, and charred

SECOND COURSE

Duck fillet served with a textured carrot, pickled onion salad,
and potato fondant.

THIRD COURSE

Baked mozambican red snapper, sweet potato onion barge
caper butter sauce, microgreens

DESSERT

Coconut pudding fresh berries meringue drops and coconut
vanilla crumble