

DESIGNER
dining
BY ANANTARA

TASTE OF MOZAMBIQUE

FIRST COURSE

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

SECOND COURSE

Peri peri quail with texture of carrot pickled onion mushroom
and peri jus

THIRD COURSE

Baked mozambican red snapper, casava onion barge caper
butter sauce, microgreens

DESSERT

Coconut pudding fresh berries meringue drops and coconut
vanilla crumble