

# WHISPER IN THE LEAVES

14TH OF FEBRUARY 2025

## *Chef's Special Amuse Bouche*

FIRST FLIRTATIONS

*Surat Thani Oyster Gratin with Oscietra Caviar*

ASIAN FIVE SPICES SMOKED DUCK

*Served with pickled carrot, pickled cucumber,  
marinated celery root, kaffir lime gel,  
and Thai orange powder*

## *The Heart of the Feast*

BUTTER POACHED LOBSTER TAIL

*Served with micro greens on a lobster emulsion bed*

PALATE CLEANSER

*Coconut sorbet*

CHARCOAL GRILLED WAGYU STRIPLOIN

*Served with truffle, mashed potatoes, and garden vegetables*

## *Sweet Endings*

HEART SHAPED PAVLOVA

*served with raspberry mousse and Thai basil sorbet  
(sharing)*

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**TREE TOPS**  
SIGNATURE DINING