

**SYMPHONY  
OF  
SEA & LAND**

*Chef's Prelude*

**IMPERIAL CAVIAR TARTE**

*Filo puff pastry, tiger prawn cream, Imperial Caviar,  
edible gold leaf*

**WAGYU POTATO SPHERE**

*Crispy potato sphere, Wagyu beef tartare  
with a Thai-inspired twist*

*Overture of Tastes*

**DRIED DUCK MAGRET TIRADITO**

*Chiang Mai dry aged Duck Magret, Sichuan corn Tirado,  
mushroom duxelles, confit bell pepper, Cancha serrana corn,  
smoked dried orange, red chilli gel, orange gel*

*Essence of the Sea*

**ROCK LOBSTER SAFFRON SEAFOOD SOUP**

*Saffron bisque, Samui rock fish, Phuket rock lobster, lump  
fish roe, Rouille sourdough*

*Harmonious Duo of Sea & Land*

**SCALLOPS KAFFIR LIME BINCHOTAN**

*Kaffir lime smoked scallops, braised leeks stuffed with ginger  
carrots cream, red pickles, lemon gel, Imperial Caviar,  
Champagne beurre blanc*

**FARMER POULTRY SMOKED CITRUS ESSENCE**

*Braised poultry breast smoked Agrume fragrance, pistachio  
crumble, poultry infused thyme jus, Hasselback potato, Honey  
Roast beetroots, parmesan tuille ballotine*

*Refreshing Interlude*

**CALAMANSI SORBET**

*Sweet Finale*

**PASSION MANGO FLOWERS BAVAROIS**

*Passion fruit Bavaois, coconut crumble, candied mango,  
peppermint meringues, caramelised macadamia nuts*

*Mignardise Selection*

**TREE TOPS CHOCOLATE**

*Cherry liquor, coconut ganache, passion fruit ganache*