

GARDEN SYMPHONY

Chef's Prelude

TAPIOCA CRISP DELIGHT

Red cabbage tapioca chips, tarragon duxelles artichoke

ZUCCHINI SPHERE

Zucchini sphere, lemon balm, zucchini duxelles, lime gel

Overture of Tastes

A VERDANT CANOPY

*Seasonal farmer vegetables in basil oil marination,
charred tofu ponzu, micro greens, arugula purée,
olive sauce, lemon emulsion, grounded sumac, edible gold leaf*

Essence of the Garden

VELOUTÉ OF PEPPERMINT PEAS

*French peas velouté, espelette chilli, Sichuan sour cream,
sourdough crouton, and micro herbs*

Harmonious Garden Symphony

SUN DRIED TOMATO TARTE

*Parmesan dough, sun dried tomatoes, black truffle,
balsamic tomato water gel, olive taggiasca tapenade,
lemon zest, pesto with basil variant*

ROYAL BAYALDI

*Candied eggplant, tomato caviar, pine nuts, confit zucchini
onion eggplant tomato, rice cracker, watercress cream*

Refreshing Interlude

CALAMANSI SORBET

Sweet Finale

PINEAPPLE CROWN

*Roasted pineapple, infused lemongrass, kaffir lime, ginger,
stars anise, cinnamon, Thai tea with cream, pineapple gelée*

Mignardise Selection

TREE TOPS CHOCOLATE

Coconut ganache, cherry liquor, passion fruit ganache



TREE TOPS

SIGNATURE DINING



Welcome to Tree Tops Signature Dining, where an exquisite culinary journey awaits among the treetops, anchored by a majestic 120-year-old tree. Immerse yourself in a captivating setting as our dedicated team curates an unforgettable dining experience, highlighting the finest local flavors in a truly enchanting atmosphere.