

**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
roasted beetroots, parmesan tuille ballotine*

Refreshing Interlude

CALAMANSI SORBET

Sweet Finale

PASSION MANGO FLOWERS BAVAROIS

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

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.