

BISCOTTI DINECATION MENU

3 Courses Choice Menu

Forest Salad (V)

Mix of Wild Greens, Vegetables Chips, Grilled Topinambur, Pumpkin Puree, Caramelized Pecans, Toasted Pumpkin Seeds, Truffle and Balsamic Dressing

or

Beef Carpaccio

Arugula Salad, Parmesan Tuille, Homemade Truffle and Rocket Mayonnaise, Aged Balsamic Reduction

or

Selection of Traditional Italian Cold Cuts Board

Pistachio Mortadella D.O.P, Spicy Salami, Cooked Ham, Salame Milano, Speck, Pickles and Toasted Bread



Paccheri Mare e Monti

Paccheri Pasta, Ceps Mushrooms, Tiger Prawns, White Wine, Parsley

or

Risotto alla Zucca e Taleggio (V)

“Acquerello” Rice, Pumpkin Puree, Sage, Taleggio Cheese

or

Spalla d’Agnello Cotta a Bassa Temperatura

Slow Cooked Lamb Shoulder, Creamy Polenta, Glassed baby Carrots, Mint Flavored Lamb Jus



Tortino al Gianduja

Warm Gianduja Chocolate Fondant, Hazelnut Praline, Salted Caramel Ice Cream

or

Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet



DINEGATION MENU

STARTERS

Jicama Mango Salad (V)

Avocado, Mango, Confit Tomato, Kalamansi Citrus

or

Croquetas De Cangrejo

Crab Croquettes, Tarragon Mayonnaise, Chive

or

Barbacoa Wagyu Beef

Avocado Guacamole Prepared Table Side, Crispy Tortillas

MAIN COURSES

Smoked Hibachi BBQ Pork Belly

Spiced Marinated Pork Belly, Chef's Secret Sauce, Padron Shishito

or

Lollypop de Muslo de Pollo

Soft and Crispy Chicken Lollypops, Smoked Corn Purée, BBQ HoiSin Sauce

or

Salmon En Aceite De Coco

Broccolini, Wasabi Yoghurt, Soy-Ginger Dressing

DESSERTS

Churros de Naranja

Orange and Lime Churros, Dulce De Leche and Chocolate Sauce

or

Tres Leches de Maracuyá

Three Milk and Almond Sponge Cake, Condensed Milk, Coconut-Rum Sauce

DINECATION MENU

STARTERS

Madison Caesar Salad

Romaine, Black Forest Ham, Parmesan, Croutons

or

Tuna Tartar

Watermelon, Sesame, Cucumber, Coriander

or

French Onion Soup

Gruyère Cheese Crouton & Thyme

MAIN COURSES

48h Smoked & Cured Wagyu Beef Brisket

Slow Cooked, Black Pepper Rub, Mustard BBQ Sauce, Green Leaves,
Potato Salad

or

Chicken Cordon Bleu

Truffle Paris Ham, Aged Gruyere

or

Lamb Chops “Roaring Forties”

Belgian Style Char-Grilled Cauliflower Purée, Parsley Sauce, Lamb Jus

DESSERTS

Key Lime Pie

Chantilly Cream, Graham Crackers

or

Mississippi Style Chocolate Mud Pie

Cookie Dough, Chocolate Cream, Dark Chocolate Sauce

DINECATION

M E N U

STARTERS

Shintaro Sashimi Salad

Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing

or

Traditional Miso Soup

Bean Paste Soup, Tofu, Wakame Seaweed

or

Ebi Tempura

Deep- Fried Battered Shrimps

MAIN COURSES

Spicy Tuna Tempura Sushi

Spicy Tuna Roll Tempura, Asparagus,

or

Salmon Teriyaki

Grilled Salmon Fish Teriyaki Sauce

or

Garlic Beef Flank

Grilled Black Angus Beef Flank, Garlic Sauce

DESSERTS

Nama Chocolate

Nama Cream Cheese, Green Tea, Sesame Ice Cream

or

Japanese Rare Cheese Cake

Cream Cheese Egg Cake, Shine Muscat Grapes, Yuzu Gel



THE SPICE MARKET

DINECATION MENU

S T A R T E R S

Poh Pia Thord

Deep-Fried Spring Rolls with Crab Meat

or

Som Tam Gai Yang

Spicy Green Papaya Salad with Chicken

or

Tom Yam Goong

Spicy Prawn and Lemongrass Soup

M A I N C O U R S E S

Pad Thai Khai Hor

Fried Rice Noodles with Tiger Prawns Wrapped in Egg Net

or

Gaeng Kiew Warn Nua

Thai Green Beef Curry

or

Pla Kapong Neung Manow

Steamed Seabass Fillet, Chili, Lime

D E S S E R T S

Khao Niew Ma Muang

Mango Sticky Rice, Coconut Cream

or

Thai Chocolate Cake

Smoked Warm Thai Chocolate Cake, Coconut Ice Cream