

Fine dining isn't about where you dine but how well you do it.

## Shades of Green

Beluga lentils Caviar Cooked in Dashi with Wakame, Oat Crème Fraiche, Garden Herbs and Seeded Bread.

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Crispy Jerusalem Artichoke in Tempura, Palmheart Pure w/Bergamot, Chili Yuzu Oil and Moringa Vinegar Powder

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Beetroots Nam Prik Num with Burnt Cucumber/Aubergine, Roasted Raw Rice, Cashew, Lemongrass, Kafir Lime and Freshwater Sauce.

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Chargrilled Slow Cooked Portobello Mushroom with Fermented Black Pepper, Citrus Mayo, Sesame and Spring Onions

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Ravioli with Burnt Pumpkin, Island Curry, Maldivian Cabbage Salad, Coconut Lime Broth and Roasted Sour Dough

> Three Hundred Fifty Dollars per person with Garden Tour Two Hundred Ten Dollars per person Dinner Only

Prices are subject to 16% Government Tax and 10% Service Charge. Any cancellations up to 24 hours prior to the event, will be charged a retention of 50% whereas any cancellations up to 12 hours will be charged a 100% retention.