

CHEF'S TABLE

CHEF LESTER FARM TO TABLESIDE FAMILY STYLE DINNER

Available from Monday, March 18th to Sunday, April 7th

Appetizers, Mains and Sides all will be served together and presented by Chef's Table Chef

TO START

COCONUT COOLER

Coconut water, mint, lemongrass

APPETIZERS

ROASTED EGGPLANT ^{TN}

with black garlic, pumpkin seed and basil

BUTTERNUT SQUASH ^D

with ginger tomatoes and lime yoghurt

TOMATOES ^{TN}

with wasabi mascarpone and pine nuts

BURNT GREEN ONION DIP ^D

with curly kale, multigrain Johnny cake

PROTEIN

BOURBON GLAZED SPARE RIBS

RED SNAPPER FILLET

baked in banana leaf with pineapple and chili sambal

SIDE

PEARL BARLEY RISOTTO ^D

with watercress, asparagus and pecorino cheese

SPICY CHICKPEA PATTIES

with coconut curry leaf paste

78.00 SERVE FOR TWO OR MORE

WINE PAIRING BY THE GLASS

WHITE WINE

Chardonnay, Bouchard Père & Fils, La Vignée, Bourgogne, France 2017 | 12

ROSÉ WINE

Miraval, Cotes De Provence, France 2020 | 14

RED WINE

Chateau Pey La Tour, Reserve, Bordeaux Superieur, France 2015 | 12

LEGEND ^D dairy ^G gluten ^{TN} tree nut ^{SF} shellfish ^V vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All Pricing is in USD. Exclusive of 18% Service Charge, 13% GST & 2% environmental fee.

Please advise of any food allergies or dietary restrictions.