

DO IT WITH PASSION AND LOVE OR DON'T DO IT AT ALL



### **Amuse Bouche**

- Yuzu & cucumber crackers served with kimchi & kewpie mayonnaise
- Cheese puffs served with garlic aioli & toasted egg yolk



### **1<sup>st</sup> Course**

#### Lobster Oka

Coconut broth, avocado, water lily, cocktail tomatoes, coriander oil, lemongrass and turmeric caviar

## CHEF TASTING MENU

We are currently on a Plant Forward / Sustainable / Eco-Friendly and Zero waste journey for 2023 and we're planning on continuing on this journey for the foreseeable future.

Chef Tasting Menu consists of gastronomy and fine dining dishes, simply focusing on the beauty of the ingredients.



SHINTA MANI WILD  
A BENSLEY COLLECTION

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**2<sup>nd</sup> Course**

Beetroot Ravioli

Pickle beetroot ravioli filled with caramelized onion, beetroot pearls, caper cream, watercress, vegetable consommé

**PLEASE NOTE – SOUP TO BE SERVED IN TEA POT  
AT GUEST TABLE**



**3<sup>rd</sup> Course**

Sorbet

Citrus sorbet served with burned orange and lime candy

CHEF TASTING MENU

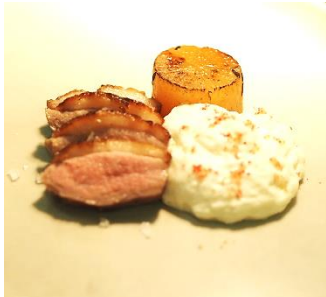
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#### **4<sup>th</sup> Course**

##### Cured duck breast

Carrot & cardamom reduction, confit daikon, cauliflower & apple foam, beetroot tuile, beetroot soil

**PLEASE NOTE – SAUCE TO BE SERVED AT GUEST TABLE**



#### **5<sup>th</sup> Course**

##### Sous vide snake head fish

Sous Vide Snake head fish wrapped in nori seaweed served with wild flower salad, cucumber and pandan broth

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**6th Course**

Smoked aubergine

Homemade cumin yogurt, balsamic  
sundried tomatoes and chimichurri



**7th Course**

Dessert

Top Deck Mousse served with raspberry leather,  
biscotti crumble and raspberry sorbet

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