

Wonderland

IMAGINATIVE CUISINE

SUN Radiant vegetables playfully reinvented.

BABY VEGETABLES IN THE GARDEN | Soil & pebbles

LIQUID MANZANILLA OLIVE | Herb oil

CHILLED SWEET PEA SOUP | Rosemary espuma & white bacon powder

SLOW COOKED BABY BEETS | Sriracha yogurt

ICE Chilled to exhilarate the palate.

OCEANIC CITRUS | Spicy tuna & floral yuzu granite*

CRISPY CRAB CONES | Cilantro, avocado mousse & ohba leaf

SASHIMI OF RED AND WHITE TUNA | Charred scallion*

SMOKED SALMON | Piquillo, cucumber, yogurt & mini bagel ball

FIRE Emanating wonderful warmth.

BUFFALO CHICKEN EGGS | Smoke, blue cheese & hot sauce

DUCK LIVER FRITTER | Crispy crumb

CRISPY TEMPURA KIM CHEE LEAVES | Marinated melon

VANISHING NOODLES | Chicken, duck & truffle

SEA Oceanic inspirations from the tide of the imagination.

TEMPURA CAVIAR | Crème fraiche*

LIQUID LOBSTER | Bone marrow & caviar

HALIBUT COOKED IN CLEAR PAPER | Mushrooms, potato & bacon

BRANZINO IN CRISPY BREAD | Tamarind spice emulsion

EARTH Dishes grounded in whimsy.

TRUFFLED EGG IN THE SHELL | Toasted brioche

TERROIR BEEF | River stone potatoes & bordelaise sauce

CUBAN PORK SHANK | Cole slaw & mojo sauce

SLOW ROASTED CHICKEN | Crispy skin & potato butter puree