

DUSK

"Where stories are cooked"

Preface:

Combining scientific cooking methods with homegrown herbs, local produce, and a light theatrical experience. Menus designed to trigger your senses, touch, smell, see, hear and taste executed and led by Chef Stephen Gomes

DRINKS

Pre-Dinner Non-Alcoholic Cocktails 11.50

Amalfi Spritz

Italian Spritz, Italian Orange, Pinot Noir

Mojito

White cane spirit, lime juice, sugar syrup, fresh mint & lime, Pinot Noir (Strawberry, Mint, Passionfruit)

Passionstar Martini

Lyres Dry Spirit, passionfruit, lime juice, sparkling prosecco

Lychee Lemonade

Lychee, hint of strawberry, lemonade

Post Dinner Non-Alcoholic Cocktails 11.50

Espresso Martini

Coffee originale, white cane spirit, espresso coffee, vanilla syrup

Amaretti Sour

Amaretti, lemon, egg white, maraschino cherry

Soft Drinks 3.75

Coke

Diet Coke

Lemonade

Tonic

Slimline Tonic

Orange Juice

Small Water Bottle 3.75

“Journey”

5 Course 79

5 Course with tea flight 99

** Smoked salmon, brie de Meaux, ricotta, fresh herbs, 24K gold*

** A5 Wagyu Shredded, julienne onions & peppers, black garlic, mushrooms, apple gazpacho*

**Pan seared Black Cod, reduced sweet chilli, spicy mango salsa*

** Aromatic Duck in fragrant basmati rice, served with raita ravioli, house salad, edible paper*

Or

Cornfed chicken kofte, Kadayif mash, tandoori quail, sunny side up, soil

SPLASH – concoction of house desserts (may vary from advertised)

“Evergreen”

5 Course Vegetarian 79

5 Course Vegetarian with tea flight 99

** Spiced chickpeas, puff rice, pomegranate, yogurt blast, cumin smoke*

** Dehydrated kaffir lime, fresh tomatoes spicy broth, sundried tomatoes, chili oil bread stick*

** Smoked scarlet rice, steamed broccoli, forest mushroom, house garlic, wasabi and broccoli macron, house soil*

** Aromatic vegetables in fragrant basmati rice, served with raita ravioli, house salad, edible paper*

SPLASH – *concoction of house desserts*

“Expedition”

7 Course 89

7 Course with tea flight 109

** Smoked salmon, brie de Meaux, ricotta, fresh herbs, 24K gold*

** A5 Wagyu Shredded, julienne onions & peppers, black garlic, mushrooms, apple gazpacho*

**Pan seared Black Cod, reduced sweet chilli, spicy mango salsa*

** Smoked scarlet rice, steamed broccoli, forest mushroom, house garlic, wasabi and broccoli macron, house soil*

** Grass fed sous vide lamb chops, pickle hummus, violet rock potatoes, ghost reaper gravy, salad, pearls, rosemary fire log*

** Rock lobster, fluffy lemon air, blue pea, chili log, reduce velouté*

SPLASH

Tea Flight 25
A combination of drinks paired with your tasting menus

***Kombucha**

Lightly effervescent, sweetened refresher

***CBD**

Cold peach tea with co2 infusion

***Masala Tea**

India's favourite tea, black tea infused with fragrant spices, with milk

***Mint Tea**

To finish Digestive tea, green tea steeped with a lot of spearmints

A LA CARTE

to begin with.....

***Salmon Cheesecake** – smoked salmon, brie de Meaux, ricotta, fresh herbs, 24K gold **14**

***Tic Tac Toe** – Smoked scarlet rice, steamed broccoli, forest mushroom, house garlic, wasabi and broccoli macron, house soil **12**

***Tenga (v)** – Dehydrated kaffir lime, fresh tomatoes spicy broth, sundried tomatoes, chili oil bread stick **11**

***Atlantis** – Pan seared Black Cod, reduced sweet chilli, spicy mango salsa **18**

***Streetfood** – spiced chickpeas, puff rice, pomegranate, yogurt blast, cumin smoke **11**

***Deconstructed Rolls** – A5 Wagyu Shredded, julienne onions & peppers, black garlic, mushrooms, apple gazpacho **18**

to follow....

***The Italian Job** Charcoal infused king prawns, tagliatelle reduces chantilly, house caviar **32**

***Bollywood** – Aromatic Duck in fragrant basmati rice, served with raita ravioli, house salad, edible paper **26**

***Bollywood** – Aromatic spicy vegetable in fragrant basmati rice, served with raita ravioli, house salad, edible paper **22**

***Campfire** – Grass fed sous vide lamb chops, pickle hummus, violet rock potatoes, ghost reaper gravy, pearls, rosemary fire log **34**

***Angry Birds** – Cornfed chicken kofte, Kadayif mash, tandoori quail, sunny side up, soil **28**

***Enchanted** – Rock lobster, fluffy lemon air, blue pea, chili log, reduce velouté **38**

SIDES 6

Violet Potato | Garlic Mushrooms | Bulger Pilav | House Salad | Bread Basket

TEAS & DESSERTS

***SPLASH** – *concoction of house desserts, a sharing platter* **25**

Tea 5

Mint Tea

Masala Tea

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