A TABLE APART 3-COURSE DINNER • \$49.00 PER PERSON CHOICE OF ONE DISH FROM EACH COURSE beverage, gratuity, and tax not included

HIMALAYAN STARTER

Sha bhat Jha (Tea & Rice) (V • GF) Khasi Rice with Shallots & Cumin Seed, Chayote Squash with Turmeric, Kala Namak & Mustard Seed served with a petite cup of Darjeeling Masala Chai. This course is inspired by childhood memories and visits back to Northeast India. The Khasi tribe still continues their traditions today in the foothills of the Himalayas. Enjoy by first tasting the rice with squash and then finishing each bite with a sip of hot chai.

FIRST COURSE

 Luxe Truffle Deviled Eggs (GF)

 Free Range Deviled Egg with Black Garlic Infused Filling, Black Truffle Caviar, Black Lava Salt, Jaggery Candied Bacon

Duck Bao Buns Peking Duck Confit, Steamed Bao Bun, Shiitake Napa Slaw, Asian Aioli, Pickled Lotus Root

Huli Huli Pork Belly (GF) Charred and Caramelized Pork Belly, Buddhas Hand Chipotle Pineapple Slaw, Crispy Chicharrones

Salmon Wrapped Skull Island Prawns (GF) Seared Prawns Wrapped with delicate Organic Salmon Belly on a bed of Sautéed Garlic Spinach

SECOND COURSE

Artichoke Flower (V • GF) Grilled Artichoke Heart & Portabella Mushroom, Roasted Red Pepper, Arugula, Toasted Pine Nuts

Crispy Pork Chop Suey Sizzler (GF) Hoisin Marinated Crispy Pork Strips, Vegetable Chop Suey & Sunflower Sprouts, side of Furikake Rice

Singapore Black Pepper Prawns (GF) Wok Stir Fry Prawns, Fresh Curry Leaves, Soy, Garlic, Shallots, Black Pepper & Cilantro with Steamed Rice & Grilled Broccolini

Blackened Cajun Grilled Mahi Mahi or Flat Iron Steak (GF) Choice Of Fresh Mahi Mahi OR Flat Iron Steak, Creole Seasoning, Mushroom Potato Cake, Grilled Asparagus, Crawfish Pontchartrain Sauce

THIRD COURSE

Vegan Sundae (V • GF) Vegan Ice Cream, Toasted Macadamia Nuts, Fresh Berries, Coconut Creme Fraîse

Green Tea Tres Leches Cake Green Tea Sponge Cake with three Milks & Matcha Latte Icing

Taro Trinity Cream Taro Root Infused Custard, Caramelized Palm Sugar Cane Topping, Good Luck Moon Cake Crumble

Warm Brownie a la Mode

Nut Free Chocolate Chunk Warm Brownie with French Vanilla Bean Ice Cream & Chocolate Sauce





THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.