

A Jurassic Experience

By Chef Gizzy Rawlins

Amuse:

Sweet Tea Gelle, Pickled Peaches, BBQ Cricket

First Course: The Beginning

Foie Gras Mousse, Bergamot Gelle, Black Pepper Krumkake Tuile, Sorrel

Second Course:

Sous Vide Chilean Sea Bass, Oyster Cream, Crispy Sweet Potato, Sundried
Tomato Jus

Third Course:

Huli Huli Smoked Quail, Banana Leaf Steamed Black Rice, Barbasol Coconut
Whip, Toasted Coconut, Pickled Pineapple

Fourth Course:

Curry Braised Osso Bucco, Walnut Crumble, Parsnip Puree, Charred Shallot
Petals, Radish Sprouts

Fifth Course:

Cardamom Raptor Egg, Ginger Ice Cream, Katifa Nest, Passion Fruit Caramel

**Chef Tasting
By Chef Jason**

Amuse Bouche

Cucumber Crab Terrine | Miso Cilantro Remoulade | Lime Corn Purée

First Course

**Ginger Asparagus Soup | Black Garlic Jam Caviar | Crispy Country Ham
Goat Cheese Mousse**

Second Course

**Sorghum Brined And Grilled Half Quail | Red Sea Island Baked Beans
Carrot & Celery Slaw**

Third Course

**Crispy Skin Mountain Trout | Smoked Heirloom Tomato Choron Sauce
Bacon Confit Fava Beans | Leek Oil**

Fourth Course

**Aged Strip Steak | Heirloom Carrots | Charred Okra
Peanut Worcestershire Sauce**

Fifth Course

Burnt Sorghum And Bourbon Ice Cream with Bacon Brittle

MABUHAY

A FEEL-GOOD FILIPINO FARE

BY CHEF MARTY

AMUSE

LUMPIANG SHANGHAI

CRISPY HANDMADE PORK & MUSHROOM EGGROLL WITH DIPPING SAUCE

1ST

INIHAW NA BALON-BALONAN NG MANOK

MANILA STREET FOOD - SKEWERED & GRILLED MARINATED CHICKEN GIZZARDS

2ND

SINIGANG NA BABOY

TRADITIONAL FILIPINO SOUR SOUP WITH PORK BELLY, TOMATOES, DAIKON, TARO & OKRA

3RD

SHRIMP PANCIT BIHON

RICE VERMICELLI NOODLES WITH SHRIMP, SNOW PEAS, CABBAGE, CARROTS & SCALLIONS

4TH

BONE-IN CHICKEN ADOBO WITH GARLIC RICE

MARINATED & BRAISED CHICKEN THIGHS WITH BAY LEAVES, BLACK PEPPERCORNS & ONIONS, SERVED OVER GARLIC RICE

5TH

LECHE FLAN

SWEET CUSTARDY DESSERT MADE OF EGGS, ORANGE ZEST & MILK WITH A SOFT CARAMEL TOP