

Saturday Nov-Dec 2024

Mae Crab Bouchée

Watercress Sour Cream | Lemon Mignonette

Tugo Basil Pesto Tortellini

Poached Lobster Tail Coins | Arrabbiata Sauce

Three Pan-Fried Red Snapper

Vegetable Ratatouille

Caramelized Onion & Caper Crema

Four Beef Carpaccio

Pickled Beets | Burrata Cheese | Swiss Chard

Toasted Pistachio

Five Coffee-Crusted Ribeye

Potato Rosti

Bourbon Black Pepper Cream | Truffle Butter

Dried Fruit Bread Pudding
Whiskey Maple Glaze

Vanilla Ice Cream

Meal Prepared by:

Chef Jhomas