



# MENU

*AMUSE - BOUCHE*

SMOKED SALMON

Rosti Potato, Dill Crème Fraîche, Osetra Caviar

*FIRST COURSE*

COFFEE-RUBBED BEEF  
TENDERLOIN CARPACCIO

Arugula, Pickled Shimeji Mushrooms, Rice Chips,  
Caramelized Shallot Dijon Mousseline

*SECOND COURSE*

HALIBUT EN CARTOCCIO

Satsuma Imo, Arugula, Calamansi Kimizu

*THIRD COURSE*

SEARED MANHATTAN STEAK

Sunchoke Purée, Roasted Maitake, Au Poivre

*DESSERT*

BOURBON-FLAMBÉED  
BAKED ALASKA

Swiss Meringue

*Jordan*





VEGAN  
MENU

*AMUSE - BOUCHE*

AVOCADO

Rosti Potato, Pickled Fresno Chile

*FIRST COURSE*

BEET & ARUGULA CARPACCIO

Cucumber, Rice Chips, Lemon Vinaigrette

*SECOND COURSE*

CAULIFLOWER EN CARTOCCIO

Satsuma Imo, Arugula, Calamansi Vinaigrette

*THIRD COURSE*

CHARRED CABBAGE STEAK

Red Coconut Curry, Fingerling Potato,  
Thai Basil Jicama Salad

*DESSERT*

RASPBERRY SORBET

Mint

*Jordan*

