



Rs 6,900 per couple

### AMUSE-BOUCHE

Crisp asiago cheese with avocado mousse, bruschetta, plum tomato relish and pineapple pickles

### STARTER

Free-range chicken supreme with sweet-spiced carrots, combava and galangal jus flambéed in blue gin, served with Niouk Yen croustilles on a velvety sweet potato mousse

### FISH

Masala-marinated lobster medallions with saffron risotto, sautéed vegetables, emulsified butter sauce with lime  
Parmesan crisps

### MEAT

Oven-baked lamb chop with passion fruit Jaeger sauce, wild mushroom ravioli and confit butternut squash

### DESSERT

Coconut «soufflé» served in its natural husk with warm chocolate and hazelnut sauce