

LEAF

Saturday, February 24, 2024

Daily changing plant based menus available
Our fishers catch & tuna is locally sourced with a touch our organic garden in every dish.

APPETIZERS

ROAST CAULIFLOWER SALSA

Shaved Walnut, Bell Pepper, Parsnip Cream

SEARED HAMACHI

*Heirloom Tomato Consommé, Shelled Pea & Mint Salad
Supplement of USD 15*

CITRUS CURED YELLOWFIN TUNA

Mango Salsa, Bell Pepper, Wasabi Foam

MIDDLE COURSES

CHAR-GRILLED GARDEN MUSHROOMS

Romesco Sauce, Citrus & Soy, Crispy Buckwheat

BEETROOT & LOBSTER RISOTTO, GLAZED OCTOPUS

*Saffron Nage, Kale, Mascarpone
Supplement of USD 15*

WHITE ONION VELOUTÉ

Shaved Parma Ham, Dark Rye Croute, Marjoram

MAIN COURSES

BAKED BEETROOT & DATE CHUTNEY

Plant Based Bechamel, Pickled Grapes, Crispy Wild Rice

MANGALITSA PORK RACK

*Café de Paris, Fennel Pollen, Cauliflower, Almond Crumble
Supplement of USD 20*

PAN SEARED MARKET FISH

Pommery Mustard Sauce, Red Quinoa, Bok Choy

DESSERT

PASSIONFRUIT & GUAVA MERINGUE

Passionfruit cream, guava puree, torched meringue

SELECTION OF IMPORTED CHEESE

*French & Italian cheeses, sesame seed lavosh & home made condiments
Supplement of USD 15*

All prices are in US dollars and are subject to 10 percent service charge and 16 percent GST