

ADRIFT

4-course set dinner (for sharing)

Selection of oysters on the half shell with kaffir lime mignonette (2 pcs per person)

Big eye tuna sashimi, ginger flower and sesame leaf salad, tofu puree

Baby spinach salad, hon shimeji mushrooms, hazelnut, truffle pecorino (V)



King crab melts, alaskan king crab, jalapenos, bread and butter pickles,

Karaage chicken, miso-mustard dip

Duck confit gyoza, soy-chili dip

Edamame, boiled with sea salt (V)



Maine lobster butter poached, barley risotto, sudachi lime

Soy marinated black cod, daikon, chili threads

Iberico pork chop, salted plum, loaded sweet potato

Duck breast sake leeks, miso, persimmon

Baby corn, dashi butter, furikake spices

Baby potatoes, seaweed, parmesan



Baby carrots, lime, cumin, hot basil

Parfait of rose, raspberry, cocoa mocha

Guanaja chocolate, pot de crème, burnt marshmallow

Caramel french toast, coconut sorbet, kopi syrup

\$125+++ per person