

Select one main course and two additional items  
from the starter and dessert sections  
60/person

-----Starters-----

**Soy and maple cured scallop crudo (\$7 supplement)**

Lemon espuma, fennel-apple matignon, scallop essence, seagrass

**Red curry soup**

Shrimp, black rice, peanut-mint crumble, diced onion  
and pepper, green apple batonnet

**Not so simple greens**

Wilted gem lettuces, lettuce cream, avocado,  
pistachio, lemon zest, salad of herbs (vegetarian)

**Smoked mustard potato croquette**

Achari-tomato sauce, pickled apple chutney, yuzu confit (vegetarian)

-----Main Courses-----

**Mishima Reserve New York strip steak (\$7 supplement)**

Black oil slick, onion soubise, fermented pumpkin, maitake mushrooms

**The Green Envy**

Pan-seared king salmon with green peas, summer greens,  
tarragon emulsion, summer squash and pine nut couscous

**Inside-out chicken tamale**

Roasted chicken roulade stuffed with corn masa,  
served with black lentils, sweet corn, braised and crispy leeks,  
confit king oyster mushrooms and huitlacoche sauce

**Summer vegetable tajine**

Stewed tomato, summer squash, peppers and eggplant  
flavored with ras el hanout and served with  
herbed polenta and a squash blossom fritter (vegetarian)

-----Desserts-----

**Caramelized cheesecake**

Berry compote, passion fruit curd, nut tuille, fresh berries (vegetarian)

**Malted chocolate kulfi**

Salted caramel, macadamia nut streusel, cocoa-nut tuille (vegetarian)

**Warm banana-walnut cake**

Honey meringue, brown butter raisins (vegetarian)