



EXECUTIVE CHEF | THOMAS BAIJU TITUS

Chef Baiju was born India's finance city Mumbai. At a very young age, he developed a passion for good food, watching his Mums cooking and while dining out with family and friends. His culinary career took off after he completed his education in renowned Institute of Hotel Management in Kerala. Worked in Indian finest hotel like Ambassadors & Renaissance.

Chef Baiju is an astute gourmand, when not cooking he is actively involved in refining his gastronomic knowledge and has been delighting our guests palates with his amazing culinary creations for 20 years.

Chef's RECEPTION

DUCK CIGAR

cranberry, fig, brie, mushroom ash

TUNA CRUDO,

netted wafer, wasabi, gari

AVOCADO POPPER

beet mayo, provolone

LAND & SEA

double cooked lamb, apple wood smoked scallop

Please inform your chef if you have any food allergies

Chef's DEGUSTATION

LOBSTER OUR WAY

*saffron beurre blanc, lobster jelly,
cognac pearls*

CHEF'S SAMPLER*

beet cured salmon, air pillow beef carpaccio, crab & grapes

DOVER SOLE, RAZOR CLAMS*

*fermented purple crystal potato, leche de tigre,
heirloom baby carrot*

YOUNG HICKORY VENISON*

*cheese katafi, smoked squash,
beet and port Jus*

SORBET

*blood orange, raspberry, crunchy cucumber,
green apple granita*

BRAISED WAGYU*

*burgundy shallot, celeriac mash, tomato dust,
air bubble merlot glaze*

CHOCOLATE FOREST

*chocolate fudge, lavender mouse, basil moss, mushrooms
meringue, micro sponge, cherry sauce*

SWEET TREAT

cheesecake sphere

**Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*