

CELEBRATE

THE SEASON WITH 

22-31.12.2025

LUNCH 3 COURSES (\$88⁺⁺)

Pumpkin Skin Roll
Housemade Pumpkin Skin Miso

Corn Ribs
Miso Garlic Butter, Corn Husk Spice

Lamb Ribs
Onion Koji, Toasted Rice Crust, Mango-mustard
or

A Nice Grouper
Cassava Miso Bread Sauce

Chocolate Log Cake
Kenari Cashew, Yoghurt Cardamom

DINNER MIN. 2 PAX 4 COURSES (\$118⁺⁺)

Pumpkin Skin Roll
Housemade Pumpkin Skin Miso

Corn Ribs
Miso Garlic Butter, Corn Husk Spice

Ceviche of Local Mahi-Mahi
Fermented Passionfruit, Coconut Snow, Garden Herbs

Lamb Ribs
Onion Koji, Toasted Rice Crust, Mango-mustard

A Nice Grouper
Cassava Miso Bread Sauce

Chocolate Log Cake
Kenari Cashew, Yoghurt Cardamom

SHARING DINNER | MIN. 2 PAX 4 COURSES (\$138⁺⁺)

Pumpkin Skin Roll
Housemade Pumpkin Skin Miso

Corn Ribs
Miso Garlic Butter, Corn Husk Spice

Ceviche of Local Mahi-Mahi
Fermented Passionfruit, Coconut Snow, Garden Herbs

**Crispy Oyster Mushrooms from our Friends
at Mushroom Buddies**
Tamarind Glaze and Cashew Nuts

Lamb Ribs
Onion Koji, Toasted Rice Crust, Mango-mustard

A Nice Grouper
Cassava Miso Bread Sauce

Earthy Salad
Grilled Coconut, Eggplant-ginger Vinaigrette

Chocolate Log Cake
Kenari Cashew, Yoghurt Cardamom