



Sit Down Menu

Price: ₹1,850

Amuse Bouche

Chilled summer 3A Gazpacho (v)

Apple, avocado and almond

First Glances

Bocconcini and Sundried Tomato Bruschetta (v)

Olive cheek, Rocket Pesto and Sticky Balsamic

Or

Tenderloin rouler

Scallion, Asparagus, Enoki Mushroom and mirin soy reduction

Seduction

Poached Fig and goats cheese medallion (v)

Artichoke fritti, peach relish, raspberry vinaigrette

Or

Garlic and Chili Prawns

Granny Anne smith remoulade, wasabi aioli

Temptation

Exotic Mushroom and truffle essence risotto

Shiitake, oyster, button mushroom, Parmesan cheese

Or

Twice cooked Belgium Pork Belly

Pickled cabbage, poached pear, kaffir lime and chili jus

Second Thoughts

Cleanser (v)

Lychee and jalapeno Martini

Spice

The Basil Kitchen

Charred 3A (v)

Aubergine, artichoke, asparagus, cherry tomato ragout

Or

High marbled tenderloin Braciola

Beetroot and pine nut purée, pommes dauphnoise, shallot confit and sauce perigord

Eternal Love

TBK's Drunken Tiramisu

Or

Boutique cheese platter (v)