

---

---

# ALCHEMIST INFUSION DINNER

---

---

# fresh

## APERTIZERS .....

<b>Graved Mahi Mahi</b>	<b>180</b>
Beetroot, Vietnamese spices, herb salad, mangosteen, kaffir lime oil, coconut cream	
<b>Grilled Scallops</b>	<b>340</b>
Coconut risotto, pineapple mango chutney, curry emulsion	
<b>Smoked Duck Breast</b>	<b>200</b>
Morning glory, tomato confit, sweet basil tapenade, white balsamic reduction	
<b>Open Lobster Ravioli</b>	<b>270</b>
Grilled lobster, green asparagus, cherry tomato, watercress, lobster sauce	
<b>Local Vegetable Garden</b>	<b>135</b>
Avocado, mango, pumpkin, jicama root, coconut, watercress, ginger, cucumber	
<b>Spinach Watercress Salad</b>	<b>130</b>
Ambarella, avocado, taro, kaki, mint, pomegranate, smoked chili vinaigrette	

## SOUPS .....

<b>Young Coconut Cappuccino</b>	<b>165</b>
Prawn dumplings, chili oil, coriander	
<b>Lobster Bisque</b>	<b>230</b>
Grilled lobster skewer, lemongrass, ginger	
<b>Jackfruit Soup</b>	<b>105</b>
Crispy mushrooms, basil	

## MAIN .....

<b>Yellow Fin Tuna</b>	<b>265</b>
Galangal crusted, wasabi long bean mash, daikon, sesame sauce, dried shallots, coriander	
<b>Grilled "Organic Certified"</b>	<b>650</b>
<b>Australian Rip Eye Beef</b>	
Green mango salad, shitake pancake	
<b>Roasted Lamb Rack</b>	<b>400</b>
Eggplant caviar, spinach, yoghurt, curry leaf infused, demi-glace, cardamom oil	
<b>Baked Tiger Prawn</b>	<b>320</b>
Green vegetables, ceviche sauce, taro gyoza, celery oil	

## DESSERT .....

<b>Marou Chocolate Mousse</b>	<b>190</b>
Coffee caramel sauce, pineapple	
<b>Asian Pear Tarte Tatin</b>	<b>190</b>
Coconut ice cream, cardamom	
<b>Green Tea Tiramisu</b>	<b>190</b>
Mascarpone, green tea biscuit, chocolate	
<b>Lemongrass Financier</b>	<b>165</b>
Cream cheese, walnut, lime, crispy carrot	
<b>Mango Espuma</b>	<b>110</b>
Micro sponge, lime gel, orange reduction, chocolate ice cream	
<b>Fresh Fruit Platter</b>	<b>105</b>
Seasonal sliced fresh fruits	
<b>Ice Cream Scoop</b>	<b>30</b>
Price per scoop	
Vanilla, chocolate, coconut	

---

---

# LOCAL INFUSION DINNER

---

---

# fresh

## APERTIZERS .....

### **Banana Blossom Salad** 130

Poached chicken, chili, onion, coriander, roasted peanut, lime dressing

### **Fresh Vegetarian Roll** 110

Tofu, mushroom, tomato, carrot, lettuce, herbs, peanut dip

### **Lotus Root Salad** 160

Shrimp, squid, ram leaf, coriander, mint, cashew nut, crispy shallot, lime chili dressing

## SOUPS .....

### **Crab Meat Soup** 120

Corn, fish stock, egg, coriander

### **Wakame Soup** 120

Prawn, squid, pork stock, egg, coriander, peppercorn

## MAIN .....

### **Wok Fried Beef** 300

Onion, capsicum, black pepper sauce, jasmine rice

### **Red Snapper** 210

Steamed red snapper, ginger, shallot, pok choy, egg noodle

### **Cobia Clay Pot** 230

Cobia fish, caramel sauce, ginger, shallot, chili, jasmine rice

### **Roasted Duck Breast** 240

Soya, star anise, hoisin sauce, prawn dumpling, wonton noodle

### **Grilled Tiger Prawn** 245

Lemongrass, garlic, fish sauce, shiso leaf, basil, coriander, fresh noodle

## DESSERTS .....

### **Honeycomb Cake** 85

Banana coconut jelly, ginger sauce

### **Pandan Flan** 85

Fried pomegranate dumpling, mango, vanilla tuille

### **Fresh Fruit Platter** 105

Tropical sliced fresh fruits