



Guest Name welcome to an extraordinary gastronomical experience like no other.

Executive Chef Girish presents an exclusive selection of expertly crafted dishes creatively conceived for your degustation, using the finest seasonal ingredients from our ports of call.

"A good palate can be trained by the mind.

Some people have a natural gift, but others can learn." - CHEF GIRISH



CHEF'S TASTE

hazelnut cookie, frozen raspberry, greek yogurt
crispy pork belly, bacon snow, kimchi glass & foam
sesame olive sponge, passion fruit, eggplant dusted candy floss

DUCK

8 days dry aged duck, north african spice, plum, parsnip puree,
duck jus, butter & wine emulsion

OUR SURF & TURF

lobster bisque sphere, dehydrated onion soup, beef tea

SEA BASS

olive oil poached, almond parmesan cream, slivers edamame & almond,
burnt champagne vinegar butter

LAMB

smoked lamb, provolone & pickled radish roll, lamb pastrami, lamb neck croquette

VEAL

earth clay baked milk fed veal, burnt butter, milk chips,
sweet potato mash, warm cheddar jus

PATISSERIE ART

raspberry yogurt sponge, cognac cream, lemon & olive cremeux
raspberry ganache, reconstructed pastry croustillant
dark chocolate, mardi-grass feuillantine flakes

MIGNARDISES

burnt custard tart
almond chocolate, caramel
raspberry licorice, elderflower caviar



CHEF | GIRISH CHANDRAN

Culinary Philosophy & Influences for the continued 15 years, recognized throughout his career for being an exceptionally innovative Chef, streamlining all kitchen operations, and setting up a commissary unit for branded restaurants. Highly skilled in creating eye-appealing menus and plate presentations.

2009 with DUBAI MARINA- Italian Restaurant Chain, TAJ PRESENTIENT – Mumbai, India, and now with CARNIVAL CRUISE LINES, world's largest cruise as Senior Chef Fleet Specialty Restaurant Operations.

*Openings of Hotels & Cruise Ships Successful dining experience 5000+ Guests.