



GUEST NAME, welcome to an extraordinary gastronomic 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

---

### SLOW-POACHED "SABAYON" OF PEACH & PARSLEY

rosemary-infused air bubble, chilled liquid strawberry

#### DUCK\*

dry-aged with 20 african spices, pickling purple glaze  
blueberries cream, mandarin consommé filling

#### CHEF'S TASTE

hazelnut crisp, frozen raspberry, greek yogurt  
dark cocoa cookie, duck leg confit, daikon, pumpkin pâté  
crispy pork belly, bacon snow, kimchi foam  
citrus crab salad, red cabbage gelee, pickled white mustard seeds

#### SEA BASS

melon marinated with buttermilk whey, white soy turnip butter,  
elderflower cream, fermented romaine leaves tea

#### CELERY ROOT "PASTRAMI"

braised with onion and mustard, green apple, seabuckthorn, parsnip puree

#### LAMB\*

poached & butter roasted, plum-cranberry glaze,  
green tomato relish, white asparagus cheesecake

#### SIRLOIN\*

36 days aged with kombu butter, almond potato puree,  
compressed creamed corn, beef bacon

#### PÂTISSERIE ART

mango tart  
canelés  
bitter chocolate

#### CHOCOLATE, COFFEE, COCOA

butter crumbs, short bread, frozen milk, salted honey

---

### 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.

Please inform your chef if you have any food allergies

\*Public Health Advisory: Consuming raw or undercooked meats, poultry may increase your risk for foodborne illness, specially if you have certain medical conditions.