



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



**Spring Peas & Matcha Soup**  
condiments

**Berkshire Pork Belly, Shrimps**  
veil of yuzu mustard, crustacean essence

**Slow Cooked Crispy Lamb**  
roasted beet & port jus

**Olive Oil Poached Seabass**  
asparagus & white miso

**Quail, Wild Mushrooms and Carnaroli**  
parmesan, pepper threads, roasted onion jus

**Veal, Crushed Green Apples**  
light cheese broth



**Citrus Cream**  
lime snow, elderflower caviar

**Chocolate Hazelnut**  
basil moss, cocoa logs, chocolate soil



**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.