



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

SHRIMP & SEARED PORK BELLY

butternut floral, burnt miso, roasted shallot & merlot jus

DUCK

pan grilled and confit, matured carrot, elderflower cider onion,
dark cherry glaze

SEA BASS

rosemary bubble, compressed cucumber, cauliflower champagne cream,
salmon bacon, harissa maple marmalade

LAMB*

yogurt gruyère fondue, deconstructed sriracha
blueberry essence in browned butter

SALT BAKED BEET

miso glazed eggplant, parsley & hon shimeji emulsion,
preserved coriander oil

BEEF*

prime sirloin, pear umami, horseradish,
sherry, mustards

CHOCOLATE, COFFEE, COCOA

butter crumbs, shortbread, frozen milk, salted honey

PÂTISSERIE ART

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.