

# RESTAURANT 360°

## SPRING MENU - INTO THE WILD

### SALUTATION BY THE CHEF

Amuse bouche

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Bread serving from Topas Bakery - Wild Clover Butter

### SEEK

Gac fruit cured Nam Cang Sturgeon – Cucumber N' Ginger - Shitake Salsa

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Flower Pepper Beef - Highland Salad - Calamansi Oyster Dressing

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Charred Stuffed Betel Leaf – Garden Sweet Potato - Tamarind Dressing

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Sustainable Bird Nest Soup – Bang-Bang Chicken - Quail Egg

### DIG

360° Surf N' Turf Grilled Grouper - Buffalo Ragout - Sweet Potato in Pandan Leaf

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Mountain Mushroom Pancake - Onion Grass – Green coconut sauce

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Grilled Red Dao Tofu – Eggplant purée – Citrus glaze

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Ayam Cemani “Black Chicken” - Jungle Honey Glace - Choy Sum

### DELVE

Coconut Sago Pudding - Gac Fruit - Pineapple Minty Salsa

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Chocolate Mille-feuille – Forrest Berries - Crème fraiche

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Seasonal Fruit – Yoghurt - Sesame Honey Crisp

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Cheese Board – Lavash - Raison Anise Cream

2 COURSE - 700 Per. Person

3 COURSE - 890 Per. Person

*All items are subject to change according to seasonality and availability  
The Kitchen Team would be pleased to try to attend to any of your requests*

Kindly be advised that all prices are inclusive of  
5% Service Charge and 10% Government Tax.