Wonderland
IMAGINATIVE CUISINE

SUN Radiant vegetables playfully reinvented.
BABY VEGETABLES IN THE GARDEN | Soil & pebbles
LIQUID MANZANILLA OLIVE | Herb oil
CHILLED SWEET PEA SOUP | Rosemary espuma & white bacon powder
SLOW COOKED BABY BEETS | Sriracha yogurt

ICE Chilled to exhilarate the palate.
OCEANIC CITRUS | Spicy tuna & floral yuzu granite
CRISPY CRAB CONES | Cilantro, avocado mousse & ohba leaf
SASHIMI OF RED AND WHITE TUNA | Charred scallion
SMOKED SALMON | Piquillo, cucumber, yogurt & mini bagel ball

FIRE Emanating wonderful warmth.
BUFFALO CHICKEN EGGS | Smoke, blue cheese & hot sauce
DUCK LIVER FRITTER | Crispy crumb
CRISPY TEMPURA KIM CHEE LEAVES | Marinated melon
VANISHING NOODLES | Chicken, duck & truffle

SEA Oceanic inspirations from the tide of the imagination.
LIQUID LOBSTER | Bone marrow & cavier
HALIBUT COOKED IN CLEAR PAPER | Mushrooms, potato & bacon
BRANZINO IN CRISPY BREAD | Tamarind spice emulsion

EARTH Dishes grounded in whimsy.
TRUFFLED EGG IN THE SHELL | Toasted brioche
TERROIR BEEF | River stone potatoes & bordelaise sauce
PORK BELLY | Cole slaw & mojo sauce
SLOW ROASTED CHICKEN | Crispy skin & potato butter puree

*Consuming raw or undercooked meats, seafood shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*