



The Collab

Taste The
GABLES
\$65 per person

COURSE ONE

Select One

SALMON TARTARE CRISPY RICE

SPICY AIOLI, AVOCADO CREMA, PICKLE FRESNO, TOBIKO

CRISPY CHICKEN

CREAMY FETA, AGRODOLCE, NEGI

WHIPPED RICOTTA

CONFIT HEIRLOOM TOMATO, BASIL, BALSAMIC, CANDIED PISTACHIO, SERVED WITH SOUR DOUGH

COURSE TWO

Select One

PAN SEARED BARRAMUNDI

YUZU VIN BLANC, PICKLE FENNEL, WARM ORZO SALAD

GRILLED PRIME PICANHA

TRUFFLE MASH, MUSHROOM FRICASSEE

AIRLINE CHICKEN

VEGETABLE MEDLEY, BLACK GARLIC, MUSTARD AU JUS

COURSE THREE

Select One

LYCHEE PANNA COTTA

POMEGRANATE, HONEY TUILE

CHOCOLATE HAZELNUT PRALINE TART

CHOCOLATE SABLE CRUST, CHOCOLATE MOUSSE, WHIPPED CHANTILLY, CANDIED HAZELNUTS.

CHEF DE CUISINE: PEIYUAN NUNG SOUS CHEF: LUCHANO LEWIS

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*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illnesses. Please inform us of any dietary restrictions, so we may do our best to accomodate your needs.