



Taste the Gables 2026

Lunch – 35\$

Appetizer

Salt and Pepper Crispy Tofu

Crispy Tofu | A-la-minute Aromatic Oil | Sauteed Vegetables

Tuna Tataki

Spice Crusted Ahi | Butter Crumble | Mint | Basil | Ponzu

Entrée

Thai Red Curry Prawns

Authentic Thai Gaeng Phed Goong (Medium Heat) | Basmati Rice

The Wellington

Marinated Medium Rare Filet Eye | Caramelized Onion | Shiitake Teriyaki

Truffle Potato Threads | Wasabi Mayo

Chicken Shawarma Sandwich

Chicken Shawarma | Lettuce | Tomato | Red Onions | Lebanese Pickles

Tahini | French Fries

Dessert

Coconut Panna Cotta

Coconut Cream Panna Cotta | Caramelized Coconut Curds | Sugar Brulée



Taste the Gables 2026

Dinner – 45\$

Appetizers

Bang Bang Shrimp

A Mediterranean Homage to a Classic

Crispy Sesame Crusted Shrimp I Sweet and Spicy Tahini

Lebanese Loaded Fries

Shawarma Seasoned Fries I Kefta Beef I Tahini I Lebanese Pickled Turnips

Entrée

Lemongrass Chicken

Bell & Evans Boneless Half-Chicken I Lemongrass Citrus Marinade I Vegetable Fried Rice

Plantain I Ginger Onion Relish

Char Siu Pork Chop

Neiman Ranch Iberian Pork I Ginger Mirin Marinade I Hoisin Sauce Glaze

Fried Brussels Sprouts

Krakatoa Volcano

Singapore Chili Lobster Meat I Dashi Mayonnaise I Mango I Avocado

Dessert

Coconut Panna Cotta

Coconut Cream Panna Cotta I Caramelized Coconut Curds I Sugar Brulée