ROOTS

Menu

WELCOME DRINK

SPARKLING GOLDEN CHRYSANTHEMUM & OSMANTHUS ESSENCE

with red date & oat milk

AMUSE BOUCHE

TROPICAL TRIO BITES

seaweed lotus chip with smoked eggplant miso

sago crisp with mango gel & pickled pineapple

pani puri with spiced potato & green curry espuma

APPETIZER

HEIRLOOM TOMATO CARPACCIO

with mango air & pine nuts and arugula

SOUP

ROASTED PEARL CORN VELOUTÉ

with kaffir lime and curry leaf & crispy quinoa

MAIN

CHARCOAL-ROASTED CAULIFLOWER STEAK

with jalapeño hummus and roasted capsicum & cashew nut & brussels sprouts

DESSERT

70% NAMA CHOCOLATE

with mango sorbet & vegan macaron and berries

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APPETIZER

COMPRESSED WATERMELON

with basil espuma, goat cheese, berries, cucumber, lecithin foam

SOUP

MUSHROOM CONSOMME

with stuffed morel, liom's mane mushroom, black fungus, napa cabbage, carrot, brazil mushroom, celery, yam purée, kombu

MAIN

RENDANG LION'S MANE STEAK

with smoked briyani couscous & yogurt raita foam, turmeric leaf, brussels sprout

DESSERT

MATCHA CHEESECAKE

with yuzu gelato, biscoff base, berries, yuzu paste