

A TASTE OF MEXICO

BAJA CALIFORNIA

Beer-Battered Cod Taco

crispy cod - lime crema - shredded cabbage - pico de gallo

SONORA

Carne Asada Taco

char-grilled beef - roasted green chillies - guacamole

SINALOA

Smoky Shrimp Taco

chipotle roasted prawns - citrus slaw - salsa verde

YUCATÁN PENINSULA

Cochinita Pibil Taco

achiote-roasted pork - pickled red onion - habanero salsa

OAXACA (V)

Mushroom & Oaxacan Cheese Taco

roasted mushrooms - quesillo - epazote - black bean purée

MICHOACÁN

Carnitas Taco

slow-confit pork - crispy edges - salsa roja

PUEBLA

Chicken Mole Poblano Taco

braised chicken - rich chocolate-chilli mole - sesame

VERACRUZ

Fish Veracruzana Taco

white fish - tomato, olive & caper sauce

MEXICO CITY (CDMX)

Al Pastor Taco

achiote pulled pork - pineapple - coriander - onion

CHIAPAS (VE)

Sweet Potato & Black Bean Taco

Smoked sweet potato - black beans - pumpkin seeds - salsa macha

Corn tortillas throughout (flour used traditionally for Sonora)

(V) Vegetarian | (VE) Vegan



A TASTE OF KOREA

SEOUL

Bulgogi Beef Lettuce Wrap
soy-marinated beef - ssamjang - garlic

JEONJU

Bibimbap-Style Crispy Rice
seasonal vegetables - gochujang - sesame - fried egg

BUSAN

Spicy Pork (Dwaeji Bulgogi)
gochujang-marinated pork - kimchi slaw

JEJU ISLAND

Charred Mackerel
seaweed - radish salad - citrus-soy dressing

GANGWON-DO (V)

Wild Mushroom & Doenjang
roasted mushrooms - fermented soybean paste - spring onion

ANDONG

Soy-Braised Chicken (Jjimdak)
sticky soy glaze - glass noodles - chilli

GWANGJU

Fried Chicken
double-fried chicken - sweet chilli gochujang sauce

INCHEON

Seafood Pajeon
crispy shrimp & scallion pancake - soy dipping glaze

DAEGU

Galbi Short Rib
soy-garlic marinated beef rib - pear slaw

JEOLLA PROVINCE (VE)

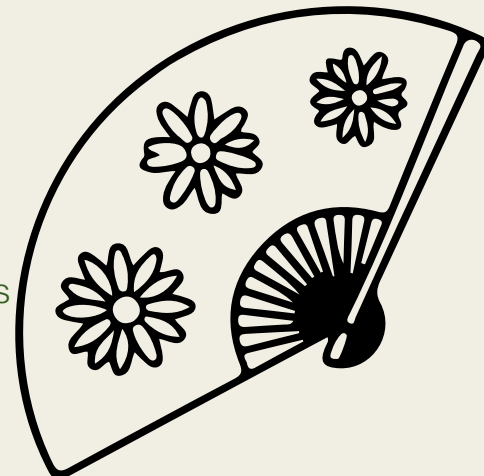
Sweet Potato & Kimchi
roasted sweet potato - kimchi - toasted sesame

Burnt honey and whiskey ice cream

Sea salt, gochugaru & sesame candied walnuts

Steamed rice or soft wheat wraps throughout

(V) Vegetarian | (VE) Vegan



A TASTE OF INDIA

DELHI

Butter Chicken Roti

tandoori-spiced chicken - makhani sauce - pomegranate - coriander

LUCKNOW (V)

Aloo Tikki Chaat

fried potato balls - coconut yoghurt - tamarind & mango chutney

RAJASTHAN

Laal Maas

smoky pulled lamb - chilli - garlic - mint yoghurt

PUNJAB

Dhal Makhani

black lentils - kidney beans - butter - cream

HIMACHAL PRADESH (V)

Pahadi Paneer Tikka

herb marinated paneer - red onion - mint & coriander chutney

KERALA

Meen Varuthathu

flash fried bass - curry leaves - coconut shavings

CHENNAI

Chicken 65

succulent fried chicken thigh - red onion - lime

HYDERABAD

Synonymous With Biryani

saffron rice - crispy onions - fresh herbs - spiced pastry

GUJARAT (V)

Sweet Potato & Tamarind Chaat

panipuri - spiced sweet potato - tamarind & lime raita

MUMBAI

Shrikhand Yoghurt Panna Cotta

mango compote - coconut jaggery crumble

Steamed rice or soft wheat breads throughout

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A TASTE OF CHINA

BEIJING

Peking Duck "Wonton"
crispy duck - hoisin - cucumber - spring onion

SHANGHA

Cu Chao Mian
oyster mushroom - sugar snap - stick soy - thick rice noodles

SICHUAN

Mala Chicken
chilli & peppercorn marinated chicken - sesame - cucumber noodles

GUANGDONG (CANTON)

Char Siu Pork
honey-roasted pork - five spice bbq - pickled daikon

JIANGSU (V)

Yangzhou Fried Rice
egg fried rice - crispy tofu - fermented cabbage

HUNAN

Red-Braised Chicken
soy - chilli - star anise - soft herbs

LIAONING

Chinese Eggplant
aubergine stir fried - garlic - sweet soy - spring onion

HONG KONG

Crispy Salt & Pepper Chicken
garlic - chilli - spring onion

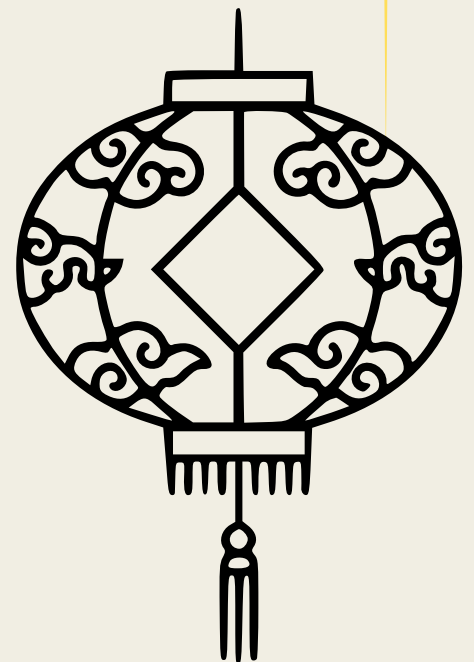
FUJIAN

Spicy Soy Marinated Mackerel
steamed mackerel - banana leaf - ginger - scallion

MACAU

Dan Ta
egg custard tart - flaky pastry - milk tea ice-cream

Steamed rice or soft wheat wraps throughout
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A TASTE OF ITALY

ROME

Artichoke Bruschetta

chargrilled artichoke - lemon - pecorino - garbanzo pate

PIEDMONT

Bresoala alla Bagna

caude cured piedmontese beef - bagna cauda dressed rocket

TUSCANY

Pisan Fennel Sausage Ragu

hand-cut pappardelle - fennel sausage - garlic - wine

EMILIA-ROMAGNA

Gnocchi Alla Prosciutto

prosciutto di parma - parmigiano reggiano - baked potato dumplings

UMBRIA (V)

Wild Mushroom Arancini

umbrian truffle risotto balls - pecorino - roast onion aioli

SICILY

Caponata Marinata

breaded & fried fish - lemon - coponata

LIGURIA

Ligurian Focaccia

pesto genovese - unique ligurian flat bread

VENTO

Melanzane in Saor

aubergine - onion - olive oil - vinegar - pine nuts - raisins

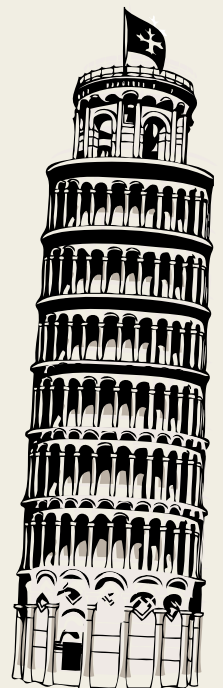
CAMPANIA

Baba al Rum

rum soaked doughnut - citrus mascarpone - limoncello

Flatbreads, focaccia or steamed rice throughout

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A TASTE OF GREECE

ATHENS

Soutzoukakia

beef meatballs - cumin - spicy tomato sauce

THESSALONIKI

Chicken Souvlaki

marinated grilled chicken - tzaziki - pitta

CRETE

Spanikopita

cretan cheese - phyllo pastry - spinach - sesame

RHODES

Greek Salad

cucumber - olive - onion - feta - tomato

SANTORINI

Calamari Saganaki

dusted & fried squid - oregano - feta - tomato sauce

PELOPONNESE

Beed Stifado

tomato - onion - red wine - cinnamon

AEGEAN ISLANDS

Dolmadakia

grape leaves - herb rice

MYKONOS

Taramasalata

whipped cods roe - lemon - oil - pitta

KALAMATA

Marinated Olives

grilled peppers - confit garlic

DELPHI

Melitzanosalata

roasted aubergines

EPHESUS

Elmek Kataifi

baked kataifi - orange syrup - custard - pistachio - chantilly

Flatbreads or steamed rice throughout

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A TASTE OF VIETNAM

HANOI

Gai Nuonh La Chanh

charred chicken skewer - shrimp paste - peanut - lime

HA LONG BAY

Chả Múc

fried squid cake - sour chilli dressing

NINH BINH (V)

Cóm Cháy Chiên Nước Mắm

crispy jasmine rice cake - sweet & sour fish sauce

HUE

Nem Lui

minced pork kebab - lemongrass

SAPA

Khau Nhuc

sticky soy braised pork belly

MEKONG DELTA

Bánh Mì Chiên Tôm

vietnamese prawn toast - lime leaf aoili - coriander

DA NANG (V)

Mì Quang Noodles

turmeric noodles - bean sprouts - peanuts - lime - herbs

SAIGON

Gà Kho

caramel fried chicken - ginger - chilli - sesame

BEN TRE (v)

Chà Giò Chay

vegetable spring roll - spicy peanut dip

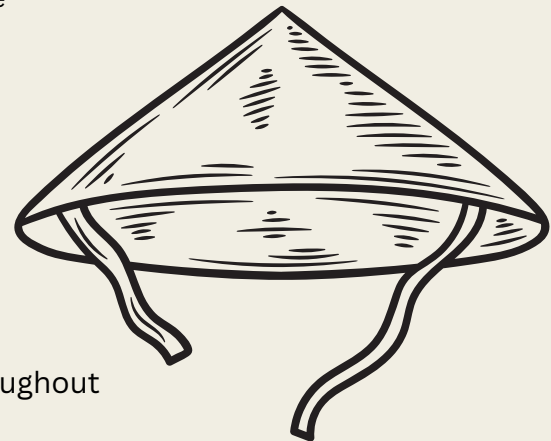
HOI AN

Chuôi Bánh Flan

crème caramel - banana

Rice paper, jasmine rice or steamed rice throughout

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A TASTE OF MALAYSIA

KUALA LUMPUR (V)

Nasi Lemak

coconut rice - pandan leaf - crispy shallot - peanut

PENANG

Braised Beef Rendang

toasted coconut - galangal - kaffir lime leaf

PERAK

Ayam Goreng

malaysian fried chicken - sambal mayo - lime

JOHOR

Satay Chicken

curried chicken skewers - peanut dipping sauce - pickled chilli - coriander

PAHANG

Sambal Belacan

fried fish - fermented shrimp paste - lemongrass - banana leaf

SABAH (V)

Bakwan Jagung

sweetcorn & beansprout fritters - 5 spice salt - green chilli chutney

SARAWAK (V)

Kolo Mee

dry noodle dish - sesame tofu - kecap manis mushrooms

KELANTAN (V)

Atjar Tjampoer

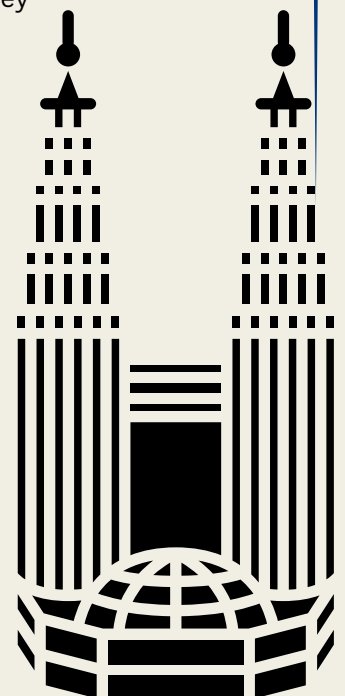
pickled vegetable salad - chilli - toasted sesame

TERENGGANU

Pisang Goreng

banana fritter - coconut ice cream - jaggery caramel

Roti canai, pandan rice or jasmine rice throughout
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A TASTE OF MOROCCO

FEZ (V)

Sumac Ikbal

corn cob - suman - za'atar butter

MEKNES

Kefts Mkaouara

lamb meatballs - cinnamon - ras el hanout - tomato

CASABLANCA

Chicken Pastilla Rolls

sweet & spicy chicken - phyllo - apricot chutney

ATLAS MOUNTAINS

Lamb Tagine

morocco's national dish - spices - fruits - chickpeas

ESSAOUIRA (V)

Zaalouk

roasted aubergine - spicy tomato - cumin - coriander

TANGIER (V)

Briouat Jben

phyllo pastry - spinach - cheese - za'atar spice

AGADIR

Chermoula

roasted fish - toasted almonds - fine beans - preserved lemon

OUARZAZATE (V)

Roasted Pepper, Mint & Pomegranate Couscous

SAFI

Msemen

moroccan flatbreads - butter - ras el hanout

MARRAKECH

Buttermilk Pudding

pistachio - rose - cardamom

Flatbreads, khobz or couscous throughout

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A TASTE OF LEBANON

BEIRUT

Seven-Spice Fried Chicken
garlic sauce - coriander - pickled chillies

MOUNT LEBANON (V)

Khobz al Jebel
flatbread from the mountainous regions - shepherds cheese dip

TRIPOLI

Sfeeha
baked pastry - spiced lamb mince - pine nuts

BEKAA VALLEY (V)

Tabbouleh Salad
bulgur wheat - tomato - onion - lemon - herbs

BAALBEK (V)

Cumin, Mint & Coriander Falafel
fried chickpea balls - tahini sauce - toum

TYRE

Crispy Calamari
harissa mayo - preserved lemon and pomegranate pickled shallots

BYBLOS

Shawarma Chicken
roasted & curried chicken thighs - labneh - coriander - pomegranate

ZAHLÉ (V)

Fattoush Salad
crunchy market vegetables - deep fried pitta - tahini lemon dressing

AKKAR

Lamb Kofta
mint - chilli - cumin - baba ghanoush

SIDON

Pistachio Baklava
crispy pastry - nuts - fruits - orange & rose scented syrup

Flatbreads, pita or rice throughout
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A TASTE OF JAPAN

OKINAWA

Sea Bream Crudo

yuzu kosho - ponzu gel - shaved daikon

TOKYO

Chicken Tsukune

tare glaze - goma dare - cured egg yolk

KYOTO (V)

Nasu Degaku

japanese aubergine - white miso - garlic chives

NAGASAKI

Kakuni

slow braised pork belly - pak choi - japanese hot mustard

FUKOUKA

Tiger Prawn Gyoza

brown butter soy - togarashi shallots

KOBE

Beef Tataki

rare sirloin - ginger-soy dressing - garlic chips

KOKURA (V)

Shiitake Yaki Udon

wheat noodles - sweet soy - roasted mushroom

NIIGATA (V)

steamed rice - furikake - sesame

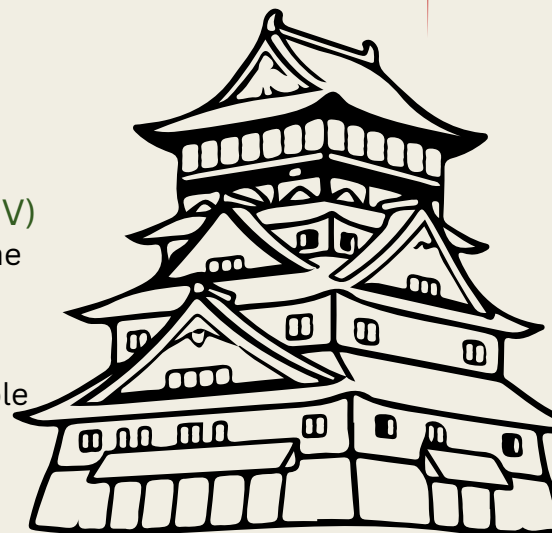
SUNOMONO CUCUMBER SALAD (V)

rice vinegar - wakame - toasted sesame

MATCHA PANNA COTTA

white chocolate - black sesame crumble

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COCINA ESPAÑOLA

Tapas

Aceitunas Aliñadas

Marinated mixed olives, orange peel, fennel seed, garlic

Jamón Ibérico de Bellota

A selection of cured hams from acorn-fed Iberian pigs, Manchego cheese, quince paste

Boquerones en Vinagre

White anchovies, garlic, parsley, extra virgin olive oil

Tortilla Española

Confit potato, caramelised onion, free-range eggs

Patatas Bravas

Crispy potatoes, spicy tomato sauce, alioli

Pimientos de Padrón

Blistered green peppers, sea salt, olive oil

Gambas al Ajillo

Garlic and chilli king prawns, parsley, olive oil

Calamares a la Andaluza

Lightly floured and fried squid, lemon

Albóndigas en Salsa

Pork & beef meatballs, tomato & sherry sauce

Pinchos Morunos

Moorish-spiced pork skewers

Chorizo al Vino Tinto

Braised chorizo in Tempranillo

Queso Manchego Curado

Aged Manchego, olive oil, toasted sourdough

Designed for sharing

All dishes served as they are ready

