

FIRE ‘N’ SMOKE

@ The Herb Trail

Smoked & cured platter

with herbs from our own garden

Rum and sugarcane infusion with Ayurvedic herbs

Lamb samosa, tamarind and thyme

Beef chutney with sour cream, fried sage

Cured fish, garlic chives, calamansi dressing

Lobster, lemongrass dressing, aloe vera

Smoked duck with papaya chutney and mint

The Cauldron

Island crayfish bisque

The Fire Pit

Oyster blade, vadouvan rub

Lamb shoulder, fennel and in house
spice blend

Sides

Peppers braised with marjoram

Rosemary roasted potatoes

Pok choi with ginger and basil

homemade BBQ sauce, meat jus

The Sweet End

Passionfruit sorbet with four spice crumble

light white chocolate and yogurt emulsion

- A supplement applies -