

Ticket Description

A Unique Culinary Experience Featuring A
9 Course Fine Dining Tasting Menu

Second Quarter

Asian Tour

Russia

"Mockba"

"Big Village"

Delicate Blini

Alongside

A Thin Layer of Crème Cheese

Towered With

Smoked Salmon

Garnished Fresh Dill & Sturgeon Caviar

China

"The Red Dragon"

"Power"

Handmade Pork Soup Dumpling

Complimented With

In-House Soy Dipping Sauce

Israel

“Eretz Hakodesh”

“Holy Land”

Slow Roasted Lamb Stuffed Dolma

Placed Over

Honey Lemon Herb Labneh

With

Avgolemono Froth

&

A Grilled Lemon Slice

Philippines

“Tanghana”

“Tangy”

An Infused Kiwi Tamarind & Miso Cucumber Salad

Cambodia

“Apsara”

“Heavenly Music”

Stir Fried Beef Shank

With

Lemon Grass, Galangal, and Kaffir lime Leaves

Over

Steamed Brown Rice

South Korea

“JeJu”

“Volcano”

Fermented Korean Bok Choy Kimchi

JeJu Marinated Bulgogi

Accompanied By

Citrus Filled Tangerine Gochujang Mirin Rice

Garnished With

Edible Flower Peddles

Japan

“Yamato”

“Great Harmony”

Panko Crusted Pork Loin

Topped with Fukujinzuke Pickle & Curled Scallions

Garnished

With

Ikura

Thailand

“Sod”

“Fresh”

Ginger Lemongrass Ice Cream with a Thai Basil Foam.

Japan

"Kaguya Hime"

"Phases of the Moon"

Caramelized Green Tea Sake Poached Pear

Placed Over

Lemon Sugar Cookie Crumble

Trailed With

Green Tea & Pear Juice Tears

Menu is Set no changes will be made.

Allergies Will be recognized and Adjusted for Customers.