

# GARDEN SYMPHONY

## *Chef's Prelude*

### TAPIOCA CRISP DELIGHT

*Red cabbage tapioca chips, tarragon duxelles artichoke*

### ZUCCHINI SPHERE

*Zucchini sphere, lemon balm, zucchini duxelles, lime gel*

## *Overture of Tastes*

### A VERDANT CANOPY

*Seasonal farmer vegetables in basil oil marination,  
charred tofu ponzu, micro greens, arugula purée,  
olive sauce, lemon emulsion, grounded sumac, edible gold leaf*

## *Essence of the Garden*

### VELOUTÉ OF PEPPERMINT PEAS

*French peas velouté, espelette chilli, Sichuan sour cream,  
sourdough crouton, and micro herbs*

## *Harmonious Garden Symphony*

### SUN DRIED TOMATO TARTE

*Parmesan dough, sun dried tomatoes, black truffle,  
balsamic tomato water gel, olive taggiasca tapenade,  
lemon zest, pesto with basil variant*

### ROYAL BAYALDI

*Candied eggplant, tomato caviar, pine nuts, confit zucchini  
onion eggplant tomato, rice cracker, watercress cream*

## *Refreshing Interlude*

### CALAMANSI SORBET

## *Sweet Finale*

### PINEAPPLE CROWN

*Roasted pineapple, infused lemongrass, kaffir lime, ginger,  
stars anise, cinnamon, Thai tea with cream, pineapple gelée*

## *Mignardise Selection*

### TREE TOPS CHOCOLATE

*Coconut ganache, cherry liquor, passion fruit ganache*



## TREE TOPS

SIGNATURE DINING



*Welcome to Tree Tops Signature Dining, where an exquisite culinary journey awaits among the treetops, anchored by a majestic 120-year-old tree. Immerse yourself in a captivating setting as our dedicated team curates an unforgettable dining experience, highlighting the finest local flavors in a truly enchanting atmosphere.*