

SILK ROAD

DINNER SERIES



FIRST STOP | THURS 29 MAY

PERSIA

COCKTAIL ON ARRIVAL

Gordon's pink gin, Martini Rosso, cherry & ginger syrup, plum, lemon

TO START

Marinated Olives-pomegranate molasses, parsley, mint (LD, LG)

Melitzanosalata Pita Bread; preserved red pepper (LD)

Vegetable Dumpling; chili & black vinegar (LD)

Tomato & Strawberry Salad; Tomato granita, basil oil, maple-lime dressing (LD, LG)

MAIN COURSE

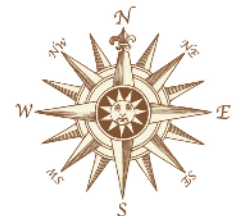
Charred Cauliflower; slow-cooked tomato and pomegranate sauce, toasted almond, cauliflower and coconut puree (LD, LG)

Miso Glazed Pumpkin; roasted crown pumpkin, pumpkin puree, toasted pumpkin seed, carrot gel, basil oil (LD, LG)

TO FINISH

Lemon Coconut Cake; vanilla sorbet (LD)

SWEETWATER
ROOFTOP BAR



SECOND STOP | THURS 26 JUNE

EASTERN CHINA

COCKTAIL ON ARRIVAL

Midori, Cointreau, lemon

TO START

Tea-Cured King Fish; green apple, daikon, soy citrus dressing (LD, LG)

Drunken Chicken Bites; wine marinated wings, crispy shallot, scallion oil (LD, LG)

Lion's Head Croquette; Braised pork and mushroom, chive aioli (LD)

Scallop Dumpling; home-made laksa, chives (LD)

MAIN COURSE

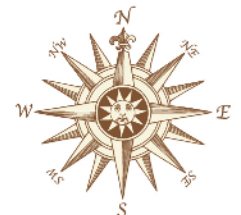
Wild Mushroom rice; mushroom medley, truffle, pickled ginger, spring onion (VG, LD, LG)

Chari Siu Glazed Pork; heirloom carrots, fermented black bean puree, crispy lotus root (LD)

TO FINISH

SWEETWATER
ROOFTOP BAR

Mandarin & Osmanthus Mille-Feuille; osmanthus scented pastry cream, WA mandarin segments, almond flakes



THIRD STOP | THURS 31 JULY

WESTERN CHINA

COCKTAIL ON ARRIVAL

Gin, elderflower, lychee, mint, cucumber

TO START

Lamb & Cumin Tartare; chili oil, sesame tuille, pickled onion petal, scallion oil (LD)

Silk Road Carrot Soup; cardamom, puffed rice, dried lime, coriander (LD, LG)

Xinjiang-Spiced Duck Breast; chilli, fennel, orange and plum gel (LD)

Spiced Chickpea Fritter; whipped black vinegar tofu, pickled fennel (LD)

MAIN COURSE

Braised Lamb Shank; pickled apricot, charred leek, jus (LD, LG)

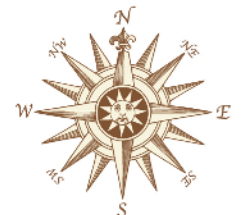
Eggless Noodles; cumin scented cauliflower, chili-black bean sauce, pickled cucumber (LD)

Fragrant Rice

TO FINISH

Persimmon sorbet, ginger-sesame tuille, white chocolate soil, mint

SWEETWATER
ROOFTOP BAR



FINAL STOP | THURS 28 AUG

UZBEKISTAN

COCKTAIL ON ARRIVAL

Baileys, Kahlua, vodka, coffee

TO START

Lamb & Apricot Manti- spiced lamb & apricot dumpling, pomegranate molasses reduction (LD)

Beetroot Salad; whipped feta, toasted walnuts, honey-balsamic glaze (LG)

Charred Eggplant Pate; Roasted Garlic, tahini, crackers, pomegranate, olive oil (LD)

Shashlik Miso-Marinated Chicken Skewers; yoghurt and mint dip (LG)

MAIN COURSE

Saffron Pilaf & Lamb Shank; fragrant Uzbek plov, raisin, apricot, almond (LD, LG)

Seabass & Sumac; fennel, pomegranate glaze, cous cous salad (LD, LG)

TO FINISH

Honey Baklava; cardamom cream and rosewater syrup

SWEETWATER
ROOFTOP BAR

