



MALIBU CABANA EXPERIENCE

FIRST

Choice Of

TRUFFLE HONEY BURRATA

Imported from Puglia | Honey Comb | Macadamia | Coral Cracker | Fresh Summer Truffles

PEACHES & CREAM ^{VG}

Stonefruit | Pistachio | Watercress | Furikake | Verbena Infused Coconut

ROYAL OYSTER

Kumamoto | Champagne Beurre Blanc | Osetra Caviar | 24 Karat Gold

KING SALMON TIRADITO

Amaranth & Beet Cured | Mango Salsa | Dashi Infused Salmon Roe

SECOND

Choice Of

ASPARAGUS ^{VEG}

Hibachi Grilled Shiitake | Cipollini | Rapini | Puffed Quinoa | Parsley Arugula Air

FILET MIGNON CARPACCIO

Black Garlic & Truffle Aioli | Gremolata | Jerusalem Artichoke Chips | Parmigiano Reggiano

DIVER SCALLOP

Brown Butter | Celeriac | Calamansi | Macadamia

MAIN

Choice Of

A5 WAGYU RIBEYE

Robuchon Potato Cloud | Truffle Sauce Bordelaise

LOBSTER AGNOLOTTI

Fava Bean | Saffron | Pine Nuts | Lemon Verbena Emulsion

CELERIAC & LEEK SYMPHONY ^{VEG}

Cooked 3 Ways | Satsuma Mandarin | Black Sesame

CHILEAN SEA BASS

Brown Butter Poached | Forbidden Rice | Piquillo | Arugula Pistou | Crispy Ginger | Bearnaise