



# THE CULINARY MASTERS

## AMUSE BOUCHE by Chef Jonathan

Dom Perignon Jelly, Berries, Mint, Golden Leaves <sup>A, V</sup>

Brittany Lobster & Cauliflower <sup>D, SF</sup>

Modern Beef Tartare & Crispy Tuile <sup>D, G</sup>

*Paired with Billecart-Salmon Brut Rosé*

## VIETNAMESE SCALLOP CEVICHE <sup>SF</sup> by Chef Alvin

*Paired with Billecart-Salmon Brut Rosé*

## ORGANIC LEEK & CAVIAR <sup>D, G, SF</sup> by Chef Jonathan

*Paired with Domaine Gobelsburg, Kamptal*

## AWABI, KIMO SAUCE <sup>SF</sup> by Chef Taka and Chef Hisa

*Paired with Domaine Gobelsburg, Kamptal*

## SHIROMI FISH, CHU TORO, KOHADA <sup>SF</sup> by Chef Taka and Chef Hisa

*Paired with Papagiannakos Assyrtiko*

## SLOW-ROASTED DEMON DUCK <sup>G, SS</sup> by Chef Alvin

*Paired with Pofadder Die Ouwingerdreeks*

## MOZAKI BEEF KATSU SANDO <sup>D, G</sup> by Chef Taka and Chef Hisa

*Paired with Pofadder Die Ouwingerdreeks*

## DESSERT by Chef Jonathan

Chocolate & Matcha Fondant - Brown Rice Ice Cream <sup>D, G, N</sup>

Petit Four Selection <sup>D, G, N</sup>

*Paired with Taylor's 10-Year-Old Tawny Port*

## A NOTE FROM THE CHEFS

*With TakaHisa being one of my favourite Japanese restaurants in Dubai, it is a pleasure to collaborate with Chef Taka and Chef Hisa on this unique experience. As well, of course, with Chef Jonathan—someone I work closely with at Banyan Tree Dubai and greatly respect.*

**– Chef Alvin Leung**

*We are honoured to collaborate with Banyan Tree Dubai, together with Chef Alvin and Chef Jonathan, and look forward to crafting a refined and memorable dining experience that celebrates shared passion and culinary artistry.*

**– Chefs Taka and Chef Hisa**

*The 8-hands dinner is more than a meal — it's a narrative crafted by four chefs, each infusing the plate with their soul, heritage, and creativity. I'm truly honoured and excited to be part of this culinary collaboration.*

**– Chef Jonathan Bouthiaux**

