

love, consciously

14 February 2026 | 78++ per person

An intimate symphony of botanical flavors and aromas. Each course is a deliberate gesture of romance—thoughtfully crafted, plant-based, and gluten-free—celebrating the art of refinement and poetic elegance.

— *Prelude of the Senses* —

AVOCADO MOSAIC WITH MANGO & MICRO HERBS

Riped avocado layered with heirloom cherry tomatoes and vibrant micro-herbs. Finished with delicate mango pearls and a whisper of extra-virgin olive oil.

— *The First Whisper* —

GOLDEN & VIOLET POMMES GALETTE

Crisp potato medallions roasted to perfection with a hint of warm spice. Served with a silky tamarind and mint emulsion, pomegranate jewels, and fine chickpea threads.

— *Heart & Warmth* —

LEMONGRASS SERENADE

A fragrant, crystal-clear consommé infused with kaffir lime, galangal, and a breath of chili. Crowned with seasonal mushrooms and micro-botanicals for a light, aromatic embrace.

— *The Promise* —

TRUFFLE-INFUSED SOBA & SEASONAL GREENS

Organic soba noodles tossed with tender baby vegetables and enoki mushrooms, brought together by a subtle, earthy truffle emulsion.

— *Sweet Pause* —

CHAMPAGNE MARTINI SORBET

A crystalline sorbet of sparkling champagne and martini botanicals, kissed with citrus zest. Effervescent and bright—a refreshing interlude for the palate.

— *Sweet Surrender* —

DARK CHOCOLATE & RASPBERRY DECADENCE

Velvety dark chocolate cake layered with a tangy raspberry compote and finished with a silky ganache. A rich, romantic finale.

cultivate