

# *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**