

NATIVE

SPECIAL'S SET MENU

Four Course

180



Native is an acronym for indigenous cuisine that is based on the preparation of cooking recipes with products obtained from native species of a specific area. Our menu is a retrospective look at the origins of our cuisine, showcasing modern cooking methods recipes and ingredients.

Our team do not purely strive to give guests a memorable experience. Instead, with a team of in-house Craftsman, we hope to paint an entire picture of Native by relating personal stories about the intricacies of key ingredients which goes beyond just a cursory explanation of provenance and taste profiles.

The meal experience is built around the diner's dietary inclinations using local produce & revolves heavily around spices sourced from India, Sri Lanka & Indonesia.

At Native, we believe that excellent food and personalized service is a team effort. Both elements carry equal weightage in crafting a unique and memorable dining experience for their guests.

"Each experience is as unique as the diner themselves"

APPETIZER

AVOCADO TARTARE

Fresh Avocado | Bombay Onion | Fresh Mustard | Scallion | Cilantro | Jalapeno | Cranberries



SOUP

BUTTERNUT SQUASH

Sri Lankan Crabmeat | Avruga | Spiced Coconut Milk | Plantain



MAIN'S

RIB EYE

Black Angus A Six | Scallions | Onion Chutney | Maldon Sea Salt & Smoked Salt

OR

AUSTRALIAN LAMB

Braised Shank | Rogen Josh | Sweet Potato Puree



DESSERT

FOREST

Berry Callebaut 70% Grenache | Chilli Ice Cream | Ricotta | Pistachio Soil | Berries Compote