

**NATIVE**

## SPECIAL'S SET MENU

Five Course

160



*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

#### SHRIMP SALSA

*Tiger Prawn | Golden Century Pear | Cranberry |  
Capsicum | Vinaigrette | Dry Chilli Paste*



### SOUP

#### BUTTERNUT SQUASH

*Sri Lankan Crabmeat | Avruga |  
Spiced Coconut Milk | Plantain*



### ENTRÉE

#### KING SALMON

*Grilled Salmon | Spiced Sour Sauce | Aubergine  
Kesum-Dust*



### MAIN'S

#### STRIPLOIN

*Scallions | Onion Chutney | Mardon Sea Salt &  
Smoked Salt*



### DESSERT

#### "FOREST"

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