



SEASONS OF MINA TASTING MENU

Menu 168 per person | Wine Pairing 98 per person

AMUSE BOUCHE

AMBERJACK CRUDO*

CRISPY ARTICHOKE, MEYER LEMON, FRIED CAPERS, HOT CHILI OIL

CRISPY SPOT PRAWNS

YOUNG COCONUT, MAKRUT LIME, SWEET & SOUR MANGO, CURRY LEAF

POTATO GNOCCHI & GLAZED KING CRAB

STEWED TOMATO, FAVA BEANS, RED CHILI, CORIANDER

GRILLED OCTOPUS

SCALLION-KIMCHI PANCAKE, SPRING ONION VINAIGRETTE, CHRYSANTHEMUM

SPICE-CRUSTED ATLANTIC SWORDFISH

BAMBOO SHOOTS, THAI BASIL, GALANGAL, COCONUT-GREEN CURRY

FARMER'S MARKET CRÈME FRAÎCHE PANNA COTTA

POACHED RHUBARB, HIBISCUS-MINT CONSOMMÉ, STRAWBERRY GRANITA

SIGNATURE TASTING MENU

Menu 168 per person | Wine Pairing 98 per person

AMUSE BOUCHE

MICHAEL MINA'S CAVIAR PARFAIT*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

28 SUPPLEMENT

TARTARE OF AHI TUNA*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PRIME BEEF 'ROSSINI'*

FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

ROOT BEER FLOAT

WALNUT-CHOCOLATE CHIP COOKIE, ROOT BEER BOBA PEARLS

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

**Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.*