# Sample Private Dining Menu

## AMUSE-BOUCHE

#### Spicy tuna tartare tacos

Hand-cut sashimi-grade tuna marinated in chili and lime, elegantly presented in crisp mini taco shells with avocado and cucumber

# SOUP COURSE

### **Authentic Vietnamese Pho**

A rich and aromatic noodle soup simmered with tender meats, fragrant herbs, and exotic spices, served with traditional accompaniments

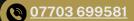
### APPETIZER

### Seared Scallops with Jerk-Spiced Cauliflower Perfectly seared scallops atop roasted cauliflower

infused with Caribbean jerk seasoning, finished with a pineapple foam

RAHAM

IRF



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# FISH COURSE

#### **Pan-roasted Stone Bass**

Delicate stone bass fillet served over Bombay spiced potatoes, complemented by a silky curry espuma and garnished with crispy onion

# ENTRÉE

### Beef Tataki with Kimchi and Soft Tortillas

Lightly seared, thinly sliced beef tataki accompanied by housefermented kimchi, drizzled with a fiery hot sauce, and served on warm soft tortillas

# DESSERT

### **Decadent Chocolate Pistachio Cannoli**

Crisp cannoli shells filled with a luxurious blend of dark chocolate, pistachio, and mascarpone cream, sprinkled with cocoa nibs

### PETIT FOURS

An exquisite selection of handcrafted petit fours to gracefully conclude your dining experience

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