



BAANI  
Fine Dining

# BAANI SUNDAY

## DINNER SET MENU

### SMALL PLATES

#### PERNOD & DILL CURED SALMON

SOFT BOILED QUAIL EGG - EDAMAME BEANS - DILL MUSTARD CRÈME - TERIYAKI  
OR

#### SOUS VIDE ROMANESCO & CELERIAC PUREE

PICKLED CUCUMBER - ROASTED PINE NUTS - TRUFFLE MOUSSE

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### HOT LIQUID

#### SEAFOOD VELOUTÉ

MASCARPONE - LAVENDER FOAM  
OR

#### MOROCCAN SPICED EGGPLANT SOUP

ZAATAR CHIPS

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### ICE CLEANSE

#### KING COCONUT WATER SORBET

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### BIG PLATES

#### ROSEMARY GRILLED AUS LAMB CUTLET

LAMB RAGOUT TART - ASPARAGUS - TRUFFLE POTATO GALETTE -  
MINT TAMARIND JUS  
OR

#### SEAFOOD ASSIETTE

SCALLOPS - CLAMS - SALMON CONFIT - SAFFRON BERGAMOT CRÈME  
OR

#### KUMQUAT & THYME HONEY GLAZED DUCK

SPINACH & GOLDEN BEET ROULADE - FONDANT POTATOES -  
PEPPER MERLOT JUS  
OR

#### MUSHROOM & GREEN PEAS RAVIOLI

PEA PUREE - PARMESAN CHIPS - PICKLED VEGETABLE

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### SWEET TOOTH

#### SWEET BASIL INFUSED BITTER CHOCOLATE MARQUISE

CINNAMON CHOCOLATE BISCUIT - GINGER PRALINE -  
ORANGE MILK CHOCOLATE CHANTILLY  
OR

#### FRESHLY CARVED FRUITS



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# BAANI MEATLESS MONDAY DINNER SET MENU

## SMALL PLATES

### MISO BRAISED EGGPLANT - SMOKED EEL

PICKLED MELON - YUZU MELON GEL - CAULIFLOWER MOUSSE  
OR

### VANILLA MARINATED TOMATO - SOUS VIDE GOLDEN BEET

TAPENADE - SPICY TOMATO JAM - TOMATO SORBET - MOZZARELLA MOUSSE

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## HOT LIQUID

### SPICED LAKSA

MUSSELS - SCALLOPS - CLAMS  
OR

### WHITE ONION CAPPUCCINO

TRUFFLE - LAVASH

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## ICE CLEANSE

### APPLE BALSAMIC & FENNEL SORBET

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## BIG PLATES

### RED MULLET & PRAWN ROULADE

STUFFED ONION - JERUSALEM ARTICHOKE - LEMON THYME BUTTER -  
SHELL FISH CONSOMMÉ  
OR

### STEAMED SEAFOOD DOME POACHED LOBSTER TAIL

WILD CITRUS INFUSED CARROT - TERIYAKI CRUMBLE - CHAMPAGNE FOAM  
OR

### POTATO GNOCCHI & WILTED SPINACH

TOMATO BUTTER SAUCE - CONFIT TOMATO - BABY VEGETABLES

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## SWEET TOOTH

### BEET ROOT FLEXI GANACHE

BERRY GEL - ALMOND MICRO SPONGE - CHOCOLATE SOIL  
AIR DRIED BEETROOT GLASS - GOAT CHEESE SORBET  
OR

### FRESHLY CARVED FRUITS



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# BAANI TUESDAY

## DINNER SET MENU

### SMALL PLATES

#### THYME INFUSED FOIE GRAS ROULADE

CANDIED ALMOND - FIG & APRICOT COMPOTE - PORT WINE ESSENCE  
OR

#### BUTTER POACHED LEEK

CAULIFLOWER MOUSSE - GORGONZOLA - ALMOND CRUMBLE

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### HOT LIQUID

#### OXTAIL CONSOMMÉ

EGG ROYALE - PULLED OXTAIL JULIENNE  
OR

#### ROASTED PUMPKIN & VANILLA CAPPUCINO

VANILLA OIL - ALMOND GRANOLA

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### ICE CLEANSE

#### PEA AND CUMIN GRANITE

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### BIG PLATES

#### HERB INFUSED GRILLED ANGUS BEEF TENDERLOIN

BROCCOLI TART - PASSION INFUSED CARROT - MERLOT ESSENCE  
OR

#### SOFT HERB CRUST CHICKEN ROULADE

DUCK CONFIT - BRIE & LEEK - POTATO TARTLET - CHILI POULTRY ESSENCE  
OR

#### RED MULLET & PRAWN ROULADE

STUFFED ONION - JERUSALEM ARTICHOKE - LEMON THYME BUTTER -  
SHELL FISH CONSOMMÉ  
OR

#### ROASTED ARTICHOKE RISOTTO

CARAMELIZED PEPPERS - PARMESAN OIL - PARMAGIANO REGIANO DUST

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### SWEET TOOTH

#### YUZU MOUSSE - POACHED MEYER LEMON MARMELADE

COCONUT MALTO - MANGO COCONUT PETIT FRUIT - MANGO GEL -  
COCONUT SORBET  
OR

#### FRESHLY CARVED FRUITS



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# BAANI WEDNESDAY

## DINNER SET MENU

### SMALL PLATES

#### 48C COOKED SALMON - TUNA TATAKI

SAFFRON OYSTER UMAMI - BOARD BEANS - CONFIT BABY POTATO  
OR

#### TEMPURA CAULIFLOWER

CAULIFLOWER MOUSSE - BACK TRUFFLE - MUSHROOM SABAYON

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### HOT LIQUID

#### LOBSTER BISQUE

LOBSTER MEDALLION  
OR

#### SMOKED VEGETABLE GAZPACHO

SMOKED VEGETABLE - MINT PUREE

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### ICE CLEANSE

#### CHAMPAGNE SORBET

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### BIG PLATES

#### PAN SEARED BEEF STRIPLOIN

YUZU POACHED CARROT - ASPARAGUS - HORSERADISH - MOREL JUS  
OR

#### CURD - ORANGE CHICKEN

BROILED BELL PEPPER COUSCOUS - SAVORY COUSCOUS - ARUGULA -  
GARLIC SUMAC CREAM  
OR

#### PRAWN MOUSSELINE STUFFED BARRAMUNDI

SMOKED CAULIFLOWER PUREE - SOUS VIDE CRAYFISH TAIL - TUNA CUTLET -  
SHELLFISH JUS  
OR

#### HOMEMADE RICOTTA & SPINACH RAVIOLI

TOMATO GASTRIQUE - PUMPKIN & CUMIN RATATOUILLE - PESTO FOAM

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### SWEET TOOTH

#### BEET ROOT FLEXI GANACHE

BERRY GEL - ALMOND MICRO SPONGE - CHOCOLATE SOIL  
AIR DRIED BEETROOT GLASS - GOAT CHEESE SORBET  
OR

#### FRESHLY CARVED FRUITS



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# BAANI THURSDAY

## DINNER SET MENU

### SMALL PLATES

TERIYAKI SCALLOP - STEAMED CRAB VOLCANO - CLAMS

GINGER RADISH - DECONSTRUCTED POMELO - WASABI FOAM  
OR

VANILLA MARINATED HEIRLOOM BEET

BRIE FRITTERS - CANDIED ORANGE - ROCKET COULIS

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### HOT LIQUID

LEBANESE CHICKEN EMA

ARABIC SPICED CHICKEN - TOMATO BROTH  
OR

MOROCCAN SPICED EGGPLANT SOUP

ZAATAR CHIPS

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### ICE CLEANSE

AMBARELLA AND ARRACK SORBET

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### BIG PLATES

GRILLED CHILI - JUGGERY PORK TENDERLOIN

BRAISED PORK BELLY - TRUFFLE POTATO MOUSSE - WILTED BABY SPINACH -  
APPLE CONFIT - PEPPERCORN JUS  
OR

CHICKEN - DUCK ROULADE

NUT STUFFING - DUCK SKIN CRUMBLE - CRANBERRY RED CABBAGE -  
ORANGE YUZU JUS  
OR

SALMON TORTELLINI - PANKO PRAWN

GINGER CITRONETTE - YELLOW CURRY EGGPLANT -  
JUNIPER MACERATED CUCUMBER  
OR

ROASTED VEGETABLE WELLINGTON

ROASTED BUTTERNUT NAGE - MUSHROOM RAGOUT

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### SWEET TOOTH

MILK CHOCOLATE NAMELAKA

COCONUT GINGER SNOW POACHED PEAR - RASPBERRY FOAM -  
FIVE SPICE CAKE - CHOCOLATE TUILE  
OR

FRESHLY CARVED FRUITS



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# BAANI FRIDAY

## DINNER SET MENU

### SMALL PLATES

#### KOMBU CURED YELLOW FIN TUNA

TUNA TARTAR - PONZU

WASABI AVOCADO ICE CREAM OR WASABI SHISO LEAVE ICE CREAM  
OR

#### FENNEL INFUSED TRIO BEET

FETA CRUMBLE - CANDIED WALNUT - MINT

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### HOT LIQUID

#### OXTAIL CONSOMMÉ

EGG ROYALE - PULLED OXTAIL JULIENNE

OR

#### ROASTED PUMPKIN & VANILLA CAPPUCINO

VANILLA OIL - ALMOND GRANOLA

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### ICE CLEANSE

#### BASIL BACARDI & CHILI SORBET

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### BIG PLATES

#### HERB INFUSED GRILLED ANGUS BEEF TENDERLOIN

BROCCOLI TART - PASSION INFUSED CARROT - MERLOT ESSENCE

OR

#### SOFT HERB CRUST CHICKEN ROULADE

DUCK CONFIT - BRIE & LEEK - POTATO TARTLET - CHILI POULTRY ESSENCE

OR

#### RED MULLET & PRAWN ROULADE

STUFFED ONION - JERUSALEM ARTICHOKE - LEMON THYME BUTTER -

SHELL FISH CONSOMMÉ

OR

#### ROASTED ARTICHOKE RISOTTO

CARAMELIZED PEPPERS - PARMESAN OIL - PARMAGIANO REGIANO DUST

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### SWEET TOOTH

#### STRAWBERRY PINK PEPPER BRAZO GITANO

ROSE WATER IVORY CHOCOLATE WHIPPED GANACHE - ALMOND STREUSEL -

STRAWBERRY - RHUBARB ICE CREAM

OR

#### FRESHLY CARVED FRUITS



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# BAANI SATURDAY

## DINNER SET MENU

### SMALL PLATES

#### SEAFOOD SIU MAI

SPROUT SALAD - MANGO SAUCE - SOY CRAYFISH CONSOMMÉ  
OR

#### BUFFALO MOZZARELLA - COMPRESSED WATERMELON

RASPBERRY - CANDIED WALNUT - APRICOT SPHERE

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### HOT LIQUID

#### ESSENCE OF DUCK

OR

#### WILD MUSHROOM VELOUTÉ

TRUFFLE FOAM

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### ICE CLEANSE

#### MANGO - LEMON BASIL SORBET

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#### ROSEMARY GRILLED RACK OF LAMB

CHICKEN MOUSSELINE - WRAPPED LAMB LOIN  
BROCCOLI - SOUS VIDE BEETROOT & MOREL RAGOUT - MERLOT JUS  
OR

#### POULTRY FROMAGE

SOFT HERB CRUST CHICKEN ROULADE - DUCK CONFIT RILLETTE  
SUNDRIED TOMATO RISOTTO - BAKED ABORIGINE - CARROT & ORANGE PUREE -  
RED CURRENT JUS  
OR

### BIG PLATES

#### LEMON THYME POACHED LANGOUSTINE TAIL

GRILLED SCALLOPS - ONION & MANGO - GINGER CARROT MOUSSELINE  
OR

#### EGGPLANT CANNELLONI STUFFED - TENDER VEGETABLES

TOPED ON GREEN PEA COUSCOUS - PINK TOMATO SAUCE

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### SWEET TOOTH

#### VANILLA MASCARPONE CREAM - RASPBERRY PAVLOVA

HAZELNUT SOIL - RASPBERRY & BELL PEPPER GEL -  
PISTACHIO MICRO SPONGE CAKE  
OR

#### FRESHLY CARVED FRUITS