

# CULINARY HORIZONS

## *Where Global Flavors Meet*

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### BREAKFAST & BRUNCH

*Served until 2pm daily*

#### **Sunrise Shakshuka • \$16**

North African spiced tomato sauce, poached eggs, feta, fresh herbs, served with grilled sourdough

#### **Banh Mi Breakfast Burrito • \$14**

Scrambled eggs, Vietnamese pork belly, pickled daikon and carrot, jalapeño, cilantro, sriracha aioli

#### **Matcha Pancake Tower • \$15**

Japanese matcha infused pancakes, red bean paste, coconut cream, candied kumquats

#### **Huevos Benedictinos • \$18**

Crispy arepa base, poached eggs, chorizo, avocado, chipotle hollandaise

#### **Kerala Breakfast Platter • \$17**

Appam (rice hopppers), vegetable stew, coconut chutney, sambar, and masala chai

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### SMALL PLATES & STARTERS

#### **Truffle Tteokbokki • \$14**

Korean rice cakes, black truffle cream sauce, parmesan crisp, microgreens

#### **Mezze Sampler Board • \$22**

Baba ganoush, muhammara, labneh, dolmas, marinated olives, warm pita

#### **Tempura Okra with Yuzu Kosho Aioli • \$12**

Crispy okra, citrus-chili dipping sauce, togarashi seasoning

#### **Nordic Gravlax Tacos • \$16**

Dill-cured salmon, pickled mustard seeds, crème fraîche, rye taco shells

### **Peruvian Anticuchos • \$15**

Grilled beef heart skewers, aji amarillo sauce, roasted corn, cilantro

### **Duck Confit Gyoza • \$17**

Pan-seared dumplings, five-spice duck confit, port wine reduction, crispy leeks

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## **SOUPS & SALADS**

### **Tom Kha Mushroom Bisque • \$12**

Coconut milk, lemongrass, galangal, shiitake and king oyster mushrooms, lime foam

### **Roasted Beet & Burrata Salad • \$15**

Tricolor beets, creamy burrata, blood orange, pistachios, aged balsamic

### **Watermelon Poke Bowl • \$16**

Compressed watermelon, avocado, seaweed salad, pickled ginger, sesame, sriracha mayo

### **Moroccan Harira • \$13**

Traditional lamb and lentil soup, chickpeas, tomato, turmeric, fresh herbs

### **Kale Caesar with Jerk Chicken • \$18**

Tuscan kale, Caribbean jerk spiced chicken, plantain croutons, scotch bonnet caesar dressing

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## **HANDHELDS**

*All served with choice of truffle parmesan fries, seasonal fruit, or side salad*

### **Korean BBQ Brisket Banh Mi • \$19**

Slow-cooked brisket, gochujang glaze, quick pickles, cilantro, crusty baguette

### **Mediterranean Falafel Wrap • \$16**

Crispy falafel, tzatziki, sumac onions, cucumber, tomato, harissa, lavash wrap

### **The Silk Road Burger • \$22**

Wagyu beef, red curry aioli, manchego cheese, caramelized kimchi, brioche bun

## **Mumbai Grilled Cheese • \$17**

Paneer, mozzarella, chili jam, curry leaf butter, sourdough bread

## **Gaucha Steak Sandwich • \$23**

Chimichurri-marinated flank steak, provolone, charred peppers, chimichurri aioli, crusty roll

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## **MAIN COURSES**

### **LAND**

#### **Dukkah-Crusted Lamb Chops • \$32**

Egyptian spice blend, pomegranate molasses, freekeh pilaf, preserved lemon

#### **Korean Gochujang Short Ribs • \$29**

Slow-braised, sweet potato purée, kimchi Brussels sprouts, sesame glaze

#### **Mole Negro Chicken • \$26**

Oaxacan black mole, freerange chicken, corn pudding, pickled cactus salad

#### **Massaman Curry Osso Buco • \$34**

Thai curry braised veal shank, root vegetables, jasmine rice, crispy shallots

### **SEA**

#### **Saffron Lobster Risotto • \$38**

Maine lobster, Carnaroli rice, saffron, preserved lemon, bottarga

#### **Grilled Octopus & Chorizo • \$30**

Smoky Spanish octopus, chorizo, chickpea purée, charred scallions, pimentón oil

#### **Miso Black Cod • \$36**

Japanese-inspired glaze, forbidden rice, bok choy, yuzu butter sauce

#### **Kerala Fish Moilee • \$28**

Barramundi, coconut curry, curry leaves, green chilies, lemon rice

### **EARTH**

### **Wild Mushroom Bibimbap • \$24**

Stone pot rice, seasonal mushrooms, banchan, gochujang, farm egg

### **Eggplant Involtini • \$22**

Ricotta and pine nut stuffed eggplant, San Marzano tomato sauce, basil oil

### **Ethiopian Vegetable Wat Platter • \$26**

Red lentils, split peas, collard greens, cabbage, injera bread

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## **CHEF'S SIGNATURE CREATIONS**

### **Sichuan-Cajun Seafood Boil • \$42**

Shrimp, crab, crawfish, andouille sausage, corn, potatoes, numbing spice blend

### **Za'atar Crusted Rack of Lamb • \$45**

Pistachio crust, pomegranate reduction, spiced couscous, labneh

### **Adobo-Braised Duck Confit • \$38**

Filipino adobo glaze, garlic fried rice, pickled papaya, calamansi sauce

### **Calabrian Chili Cacio e Pepe • \$26**

Hand-rolled pasta, aged pecorino, black pepper, Calabrian chili oil, cured egg yolk

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## **SIDES & ACCOMPANIMENTS**

### **Truffle Manchego Fries • \$12**

Hand-cut potatoes, truffle oil, manchego, herbs

### **Kimchi Creamed Corn • \$10**

Sweet corn, fermented kimchi butter, green onions

### **Saffron Jeweled Rice • \$9**

Dried fruits, nuts, fresh herbs, edible flowers

### **Harissa Roasted Carrots • \$11**

Rainbow carrots, North African spice, yogurt, mint

## **Torched Broccoli • \$10**

Char siu glaze, sesame, crispy garlic

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## **DESSERTS**

### **Black Sesame Crème Brûlée • \$14**

Sesame custard, yuzu marmalade, matcha shortbread

### **Cardamom Rose Panna Cotta • \$13**

Rosewater jelly, pistachio crumble, edible flowers

### **Mexican Chocolate Soufflé • \$16**

Chili-infused chocolate, mezcal caramel, cinnamon ice cream (please allow 20 minutes)

### **Miso Butterscotch Bread Pudding • \$15**

Brioche, caramelized white chocolate, miso butterscotch, vanilla bean ice cream

### **Tropical Fruit Pavlova • \$14**

Crisp meringue, passion fruit curd, mango, lychee, toasted coconut

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## **CHILDREN'S MENU**

*For guests 12 and under*

### **Little Explorer's Pasta • \$12**

Butter or tomato sauce, parmesan, choice of pasta shape

### **Mini Silk Road Burger • \$14**

Wagyu beef patty, cheese, brioche bun, fries

### **Crispy Chicken Fingers • \$13**

House-made, honey mustard dipping sauce, vegetable sticks

### **Cheese Quesadilla • \$11**

Melted cheese blend, soft tortilla, side of guacamole

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## **SIGNATURE BEVERAGES**

### **Saffron Cardamom Latte • \$6**

Espresso, saffron-infused milk, cardamom

### **Hibiscus Lemonade • \$5**

House-made, mint, agave nectar

### **Butterfly Pea Iced Tea • \$5**

Color-changing tea, lemongrass, honey

### **Coconut Horchata • \$6**

Rice milk, cinnamon, coconut cream

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## **CRAFT COCKTAILS**

### **Lychee Rose Martini • \$16**

Vodka, lychee, rose water, elderflower liqueur

### **Mezcal Tamarind Sour • \$17**

Mezcal, tamarind, lime, egg white, chili salt rim

### **Passionfruit Caipirinha • \$15**

Cachaça, passionfruit, lime, turbinado sugar

### **Green Tea Gimlet • \$16**

Gin, matcha syrup, lime, cucumber

### **Ginger Turmeric Old Fashioned • \$18**

Bourbon, turmeric-ginger syrup, bitters, orange peel

### **Spicy Yuzu Margarita • \$17**

Tequila, yuzu juice, jalapeño, agave, black salt rim

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*Culinary Horizons proudly sources ingredients from local farms and sustainable producers whenever possible. Please inform your server of any allergies or dietary restrictions.*

*A 20% service charge will be added to parties of 6 or more.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*