

TANAMAN

season 1

ingredients guide

9 course dining journey 675++

pair your journey 325 ++ with
non / alcoholic drinks ☼

papaya seed tea ☼

micro herb salad / coriander oil / cranberry vinegar

all good vinaigrettes have an element of
sweetness and here, the natural sugars from
cranberries play this role

rosella gin / salak arak / cranberry ☼

cold-smoked coconut labneh /

lacto-fermented passion fruit / pickle dust

leftover pickles from the Potato Head village
are dehydrated to make a dust that will
remind you of snacks from your childhood

dehydrated seed cracker / raisin vinegar

sweetened onion cream /

fermented mango chilli

a clash of textures and flavours, the secret
here is a tomato waste powder works in the
background to provide a herbaceous tang

pineapple arak / corncob lemonade / chilli ☼

avocado and cacao mousse / kanari nut

caramel / whipped soy milk / sea salt

the salt is sourced from the Candidasa
seaside at the intersection of two water
temperatures

karusotju ☼

pumpkin / mushroom scraps salt / seed dukkah

this dish uses all parts of the pumpkin;
from skin to seed, in a myriad of culinary
techniques including cold smoking,
braising and drying

coconut / almond ferment ☼

shio koji tenderised watermelon / nori

oceanic flavours are delivered by marinating
the fruit in fermented short-grain rice

watermelon kombucha ☼

yuba / shallot waste dust / soy milk

remoulade / finger lime / cucumber pickle

this familiar texture is brought to life through
a soy-protein by-product, transporting you to
the beach with a serving of fish and chips

apple cider ☼

vegetable scraps broth / boshi /

tomato focaccia

in marinating root vegetables in shio koji,
smoking and finally dehydrating them,
complex umami flavours are developed

tomato juice / celery / salted shiitake /

ferment chilli sauce ☼

coconut gelato / mint oil / palm sugar crumb

this unexpected duality of cream and
oil creates a balanced tension between
sweetness and bitter freshness

moroccan mint ☼

