

# PLANTA

## AUGUST MIAMI SPICE DINNER MENU

39 per person + tax & service charge

Available Monday to Sunday

### 1st COURSE

pre-select three served family style

#### SPICY TUNA

ahi watermelon, scallion, spicy mayo, sesame 'masago'

#### WATERMELON POKE

avocado smash, citrus soya, cilantro, jicama

#### STEAMED DUMPLINGS

spinach, shiitake, truffle soya, hot chili oil

#### TRUFFLE MAC N' CHEESE

cremini mushrooms, house cheddar, truffle panko  
(+6 supplement)

### 2nd COURSE

pre-select three served family style

#### THAI SALAD

tofu, green papaya, mango, carrots, ginger, cucumber, shiitake mushrooms,  
basil, cilantro, goji berries, chili

#### AVOCADO LIME TARTARE

beetroot 'tuna', avocado, chutney, pine nuts, capers, citrus soya,  
sesame, dehydrated watermelon

#### TRUFFLE ORECCHIETTE

sun dried tomato basil pesto, olives, capers, artichokes, cashew ricotta  
(+12 supplement)

#### FRENCHIE PIZZA

mushrooms, squash, cashew mozzarella, almond parmesan, truffle vinaigrette

### DESSERT

pre-select two served family style

#### CHEF'S SELECTION OF SOFT SERVE

#### YOUNG THAI COCONUT

coconut basil & chia seed pudding, passion fruit sorbet, coconut chips

#### NY STYLE CHEESECAKE

seasonal ice cream  
(+4 supplement)

---

#### LEMONGRASS MOJITO

brugal rum, kombucha  
roof top lemongrass  
(+10 supplement)

#### WATERMELON MULE

three olives vodka, watermelon juice,  
lime, ginger beer  
(+\$10 supplement)

### SOMMELIER'S SELECTED WINE PAIRING 26

sake, white, red and dessert wines paired with each course