

TRAVELER'S TABLE



HRW Dinner Menu 3 Courses for \$55

SMALL PLATES

(Choice of one per Guest)

WATERMELON & AVOCADO SALAD (VG)

watermelon, avocado, pickled melon rind, chili-lime pique, cilantro, mint, chili salt

MOCHIKO CHICKEN

Hawaiian-style crispy chicken, coconut shoyu marinade, nori sauce, furikake, mango chutney, sambal mayo

MINIATURE NEW ENGLAND LOBSTER ROLLS

Maine lobster, Delaware spice, fennel seed, dill, brioche roll, milk aioli, clarified butter

CRISPY PORK BELLY IN PASILLA SAUCE

Duroc pork belly, pasilla pepper, cashews, tomato, onion, garlic, purple cabbage-carrot-apple slaw

MIDDLE EASTERN LAMB KUFTA

grilled lamb, saj, kabis, cumin, cinnamon, garlic yogurt, shatta, fresh herbs

ENTRÉES

(Choice of one per Guest)

SINGAPOREAN SHRIMP LAKSA

seafood coconut curry, seasoned shrimp, fish cake, egg noodles, puff tofu, fresh laksa leaf, lime

BALINESE-STYLE LAMB CHOPS*

lemongrass-chili marinated lamb chops, aromatic rice, tongseng broth, candlenut, galangal, pickled cucumber, rice cracker, sweet soy

MUSHROOM BOLOGNESE (VG)

portabella ragu, pappardelle pasta, vegan basil ricotta, fried oyster mushrooms, crispy basil

NIGERIAN SUYA SKEWERS*

marinated tenderloin, ground peanuts, grains of selim, dried chilis, ginger, onion powder, garlic, paprika, tomatoes, bell peppers, onions, jollof rice, ata dindin, roasted garlic yogurt

NASI LEMAK

yellow curried cod, Malaysian anchovy sambal, 6-minute egg, roasted ground peanuts, pickled cucumber, lemongrass-coconut rice, crunch

BUTTER CHICKEN

smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, grilled paratha, cauliflower masala, mint chutney, dates, pomegranates, pistachios

DESSERTS

(Choice of one per Guest)

PASSION FRUIT-MANGO MOUSSE (VG)

vanilla diplomat vegan cream, passion fruit gelée, mango coulis, hazelnut-almond dacquoise

ORANGE TORTA CAPRESE

orange-chocolate flourless cake, almond, Chantilly cream, candied orange slices, toasted almond vanilla ice cream, chocolate soil

BURNT BASQUE CHEESECAKE

kumquat-apricot chutney, Earl Grey-peach coulis, Biscoff crumble

NEW ORLEANS BOURBON BREAD PUDDING

salted caramel sauce, banana, pecan praline, French vanilla bean ice cream.

TRAVELER'S TABLE



VAYA CON MARGARITAS

(FLIGHT OF 3) 32

THE PLUMED SERPENT

*Tequila, orange liqueur, watermelon purée,
lime juice, chili salt, watermelon slice 15*

TRANQUILO ES MIO

*Tequila, orange liqueur, tamarind syrup,
lime juice, cantaloupe syrup, dehydrated lime,
salted rim 15*

HAPPY WIFE, HAPPY LIFE

*Tequila, orange liqueur, pineapple purée,
lime juice, chili salt, charred pineapple slice 15*

THE OLD FASHIONED EXPERIENCE

(FLIGHT OF 3) 34

SHOGUN

*Japanese whisky, plum wine, ginger syrup,
orange bitters, sliced ginger 16*

SOUTHERN GENTLEMAN

*Bourbon, charred mesquite-pecan syrup,
black walnut bitters, orange bitters,
orange peel 16*

DUBAI CHOCOLATE

*Bourbon, pistachio syrup, chocolate bitters,
chocolate-pistachio rim 16*

FLOR DE AMOR

(Award-Winning)

*Reposado tequila, elderflower liqueur, lime juice, hibiscus
syrup, elderflower foam, hibiscus salt, dehydrated lime,
candied hibiscus flower 17*

THE YEAR OF LIVING DANGEROUSLY

*Mezcal, grapefruit juice, prickly pear juice,
soda water, lime, jalapeño, salt, grapefruit slice 15*

THE FRENCH CONNECTION

*Gin, cognac, elderflower liqueur, sparkling wine,
blood orange purée, lemon, honey,
dehydrated blood orange slice 16*

SPICE TRADER

*Vodka, ginger beer, lime, mango nectar,
garam masala syrup, mint sprig 14*

OUR MAN IN HAVANA

*Coconut rum, light rum, passion fruit, mango, mint,
lime juice, soda water, dehydrated lime, mint sprig 15*

A SUNNY PLACE FOR SHADY PEOPLE

*Dark rum, light rum, guava, pineapple, orange,
lime, coconut cream, cinnamon syrup, toasted coconut,
cinnamon stick 16*

COME AND TAKE IT

*Texas bourbon, crème de mûre, pecan syrup,
lemon juice, candied pecan dust, pecan praline 15*

TRAVELER'S ESPRESSO MARTINI

*Vodka, Licor 43, Irish cream, simple syrup,
black walnut bitters, espresso 16*

NO PROOF

LA VIDA TRANQUILA

*Ritual tequila alternative, hibiscus simple, lime
juice, hibiscus salt, dehydrated lime, candied
hibiscus flower 12*

TO HAVE AND HAVE NOT

*Ritual rum alternative, passion fruit, mango, mint,
lime juice, soda, dehydrated lime, mint sprig 12*