

TRAVELER'S TABLE



HRW Dinner Menu 3 Courses for \$55, plus tax and gratuity

SMALL PLATES

(Choice of one per Guest)

BEET TARTARE BITES (VG)

roasted beets, crispy nishiki rice cakes, avocado crema, mango, ginger, garlic, sesame oil, shallots, nori sauce

MOCHIKO CHICKEN

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

SINGAPOREAN SOFT SHELL CHILI CRAB

crispy soft shell crabs, house-made tauco paste, egg, sweet chili-tomato sauce, fried bao buns

HUMMUS WITH LAMB RAGU

braised lamb shoulder, garlic hummus, crispy chickpeas, herb mix, grilled flatbread

THAI HEAVENLY BEEF*

seared tenderloin, soy sauce, fish sauce, honey, mango, celery, carrots, coriander, mint, prik nam som-sriracha dipping sauce

ENTRÉES

(Choice of one per Guest)

SOFT SHELL CRAB FRIED RICE

crispy soft shell crab, blue crab, jasmine rice, egg, oyster sauce, shrimp paste, sweet chili sauce, galangal, lemongrass, bird's eye chilis, garlic, green onions

DUCK PAD SEE EW*

roasted duck, flat rice noodles, oyster sauce, fish sauce, dark soy, Chinese broccoli, ginger, garlic, bird's eye chilis, green onions

SOUTH INDIAN VEGETABLE KORMA (VG)

red lentils, calabaza squash, cherry tomatoes, onions, cauliflower masala, garlic, cilantro, red chilis, makrut lime leaves, shredded coconut, turmeric, mustard seeds, coriander, fenugreek, jasmine rice, cashews, pumpkin seeds, lime

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

SNAPPER PONTCHARTRAIN

blackened snapper filet, crab Pontchartrain sauce, Cajun dirty rice, andouille sausage, hamhock-braised collard greens

JERK CHICKEN

marinated bone-in leg and thigh, scotch bonnet glaze, sweet plantain relish, hamhock-braised collard greens, coconut rice and beans

DESSERTS

(Choice of one per Guest)

PASSION FRUIT-MANGO MOUSSE (VG)

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

MANGO CHOCOFLAN

Mexican-style vanilla bean custard, chocolate cake, caramel sauce, cajeta, tropical fruit

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.

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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

FOREIGN CORRESPONDENT

Gin, tonic, lime juice, simple syrup, cucumber, rosemary 14

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 15

COME AND TAKE IT

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

A SIDECAR NAMED DESIRE

Cognac, orange liqueur, genepy, passion fruit purée, lemon juice, simple syrup, sugar rim, lemon wheel 18

TRAVELER'S ESPRESSO MARTINI

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

VAYA CON MARGARITAS

(FLIGHT OF 3) 32

THE PLUMED SERPENT

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

CHASING THE DRAGON

Tequila, orange liqueur, Velvet Falernum, dragon fruit syrup, lime juice, tiki bitters, black lava sea salt, dehydrated dragon fruit 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

MAHARAJA

Ghee-washed Indian whisky, garam masala syrup, cardamom bitters, lemon bitters, lime leaf 16

LOW PROOF

WINE MERCHANT OF VENICE

Strawberry-infused Aperol, sparkling wine, basil tincture, soda water, orange slice, strawberry 14

ISLANDS IN THE STREAM

Rum Haven low proof coconut rum, Velvet Falernum, coconut water, lime juice, toasted coconut, dehydrated lime 14

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 water, dehydrated lime, mint sprig 12