



# The Liming

BEQUIA

Chefs Amuse Bouche



Black Pepper Crab Dumplings with Soy Reduction

Charred Chile-Rubbed Beef Skewers with Thai Basil Dipping Sauce

Parmesan and Potato Mousse with Parmesan Crisps



Yellowfin Tuna with Lime and Golden Apple Dressing, Bloody Mary Jelly

Vietnamese Spiced Smoked Duck Breast with Sweet Soy and Steamed Rice

Green Curry Vegetables with Aromatic Steamed Rice



Bubble-gum Panna Cotta

Melting Ginger Pudding, Caramel Custard Ice Cream

Exotic Fruit Salad with Champagne Sorbet



\$75 USD / \$200 XEC Per Person



*The Art of Doing Nothing*

Part of The Liming and ICMI Collection