

DEPARTURE®

CHEF'S TABLE TASTING MENU FOR PARTIES OF 2 OR MORE \$85 PER PERSON

Chef's Selection of Departure signature dishes,
designed to take you through our entire menu.

KANI AVOCADO ROLL
Dungeness crab, citrus, crispy aromatics

BIG EYE TUNA POKE
avocado, yuzu, chili, sesame crisp

DEPARTURE WINGS
sweet chili glaze

STEAMED SHORT RIB BUN
kimchi, Korean miso

KUROBUTA PORK
gochujang, sesame, scallion

BIBIMBAP
koshihikari, Wagyu beef, egg, kimchee, gochujang

VIETNAMESE DUCK CURRY
coconut milk, holy basil, baguette

CHILI PRAWNS
candied walnuts, hearts of palm, scallion

CITRUS MOUSSE
kalamansi, coconut crunch, makrut lime

DARK CHOCOLATE BROWNIE CAKE
peanut brittle, miso caramel, banana ice cream

DEPARTURE®

CHEF'S TABLE TASTING MENU FOR PARTIES OF 2 OR MORE \$110 PER PERSON

Chef's Selection of Departure signature dishes,
designed to take you through our entire menu.

KAMPACHI SASHIMI
black garlic, chili, white ponzu, crispy taro

CAVIAR ROLL
creamy ginger, lemon, chive

BIG EYE TUNA POKE
avocado, yuzu, chili, sesame crisp

DEPARTURE WINGS
sweet chili glaze

BEEF RENDANG
kimchi, Korean miso

KUROBUTA PORK
gochujang, sesame, scallion

BIBIMBAP
koshihikari, Wagyu beef, egg, kimchee, gochujang

VIETNAMESE DUCK CURRY
coconut milk, holy basil, baguette

CHILI PRAWNS
candied walnuts, hearts of palm, scallion

CITRUS MOUSSE
kalamansi, coconut crunch, makrut lime

DARK CHOCOLATE BROWNIE CAKE
peanut brittle, miso caramel, banana ice cream