

# Chef's MENU

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## EXECUTIVE CHEF SIVAGURUNATHAN

Chef Siva has been pleasing the palates of carnival for over two decades with his acclaimed culinary knowledge and unique cooking style.

Born in the south of India, trained in Mumbai, and currently cooking in the Western World. After graduated from Institute of Hotel Management in Trivandrum, he started his career with many finest hotels in India for seven years.

A connoisseur of Native Malabar cuisines with a modern twist, Siva grew up in this exquisite state, known as "God's own country" and moved to Carnival to begin his culinary journey to delight the world of gastronomy

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## Chef's RECEPTION

### SCALLOP

*roasted coconut sabayon, mango marmalade*

### BERKSHIRE PORK BELLY

*meringue, five spice, charred pineapple aioli*

### SYDNEY ROCK OYSTERS

*kumquats, peas, preserved cucumber*

### SPICE ROUTE CHICKEN

*lentil batter, tamarind cream*

## Chef's DEGUSTATION

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### THE BEET BUÑUELOS

*goat crèmeux, chilled asparagus, rosella*

### GLACIER 51 TOOTHFISH

*coral seaweed, braised daikon, dashi beurre blanc*

### DUCK\*

*dry aged, carrot ginger, Davidson plum jus*

### SORBET

*Australian desert limes, kiwi*

### LAMB\*

*native herb crust, scorched eggplant, sweet potato pave*

### TAJIMA WAGYU\*

*MS 7+, smoked celeriac, pumpkin & orange*

### WILD DAISY

*coconut cloud, passion fruit, almond dacquoise, matcha cream*

### MIGNARDISES

*lemon myrtle mint, cinnamon dulce*

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*Please inform your chef if you have any food allergies*

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*\*The Public Health Authority has determined that eating uncooked, or partially cooked Poultry, Meats, Eggs, or Seafood may present a health risk to the Consumer, particularly those who may be more vulnerable.*