



Taste the Gables 2026

Lunch – 35\$

Appetizer

Salt and Pepper Crispy Tofu

Crispy Tofu | A-la-minute Aromatic Oil | Sauteed Vegetables

Tuna Tataki

Spice Crusted Ahi | Butter Crumble | Mint | Basil | Ponzu

Entrée

Thai Red Curry Prawns

Authentic Thai Gaeng Phed Goong (Medium Heat) | Basmati Rice

The Wellington

Marinated Medium Rare Filet Eye | Caramelized Onion | Shiitake Teriyaki

Truffle Potato Threads | Wasabi Mayo

Chicken Shawarma Sandwich

Chicken Shawarma | Lettuce | Tomato | Red Onions | Lebanese Pickles

Tahini | French Fries

Dessert

Coconut Panna Cotta

Coconut Cream Panna Cotta | Caramelized Coconut Curds | Sugar Brulée



Taste the Gables 2026

Dinner – 45\$

Appetizers

Bang Bang Shrimp

A Mediterranean Homage to a Classic

Crispy Sesame Crusted Shrimp | Sweet and Spicy Tahini

Lebanese Loaded Fries

Shawarma Seasoned Fries | Kefta Beef | Tahini | Lebanese Pickled Turnips

Entrée

Lemongrass Chicken

*Bell & Evans Boneless Half-Chicken | Lemongrass Citrus Marinade | Vegetable Fried Rice
Plantain | Ginger Onion Relish*

Char Siu Pork Chop

*Neiman Ranch Iberian Pork | Ginger Mirin Marinade | Hoisin Sauce Glaze
Fried Brussels Sprouts*

Krakatoa Volcano

Singapore Chili Lobster Meat | Dashi Mayonnaise | Mango | Avocado

Dessert

Coconut Panna Cotta

Coconut Cream Panna Cotta | Caramelized Coconut Curds | Sugar Brulée