



kausmo

14 June 2022

Canapes

Curry Leaf Halloumi & Trigona Honey

Soursop Mint Sorbet | Roasted Rosemary Grapes

Brown Butter Sage Gelato | Preserved Lemon Streusel

Local XL Mussel Rockefeller

Local Golden Snapper Aguachile | Ulam Raja

Citrus Junbucha

4 Course Dinner

Cucumber Veloute
Smoked Duck | Pickles & Maple Cashew

Tamarind Gindara
Heirloom Tomato | Smoked Soy

Carbon Neutral Braised Beef
Toasted Lager | Fried Lemongrass Wing Bean Salad

Fish Sauce Caramel
Coconut | Almond Cake



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*Challenging food norms towards
a more thoughtful & conscientious living*



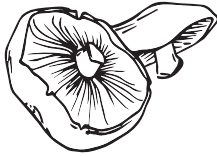
Native

Rediscovering lost gems
from our lands.



Sustainable Seafood

Where thoughtfulness meets
uncompromised quality.



Aesthetically Filtered

Imperfection is perfection
by mother nature.



Wholesome Produce Utilisation

Appreciate each ingredient
in its entirety.