

**Integrative Tasting Menu 8 course \$950/per person**  
*Produce-driven and unconventional, the Nectar 8 course tasting menu demonstrates the true power of integrative, healing, plant-based cuisine*

Tomato Tuna. Jicama. Nori

Banana Blossom. Wild Betel Leaves

Faux Gras. Water Bamboo. Zen Organic Figs. Pepitas

Bak Kut Teh. Truffles Wonton

Purslane Fettuccine. Vegetable Salami. Hazelnut Pecorino

Nectar Cheese Course

Local Lemongrass Ice Cream. Pineapple. Aloe Vera

Kataifi. Kefir. Banana. Moringa

**Elixir Pairing:** +\$230 (5 glasses)

**Wine Pairing:** +\$450 (3 glasses) + \$550 (5 glasses) + \$680 (7 glasses)

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