



*Escape the ordinary.
Dine in a dream.*

OPALINE DINING LLC

SAMPLE MENUS & STARING RATES

chef.opaline@gmail.com

www.opalinedining.com

✧ *Escape the Ordinary. Dine in a Dream* ✧

3-COURSE EXPERIENCE:

- APPETIZER
- ENTREE
- DESSERT

1. MIRAGE OF TWO KITCHENS

App: *Caribbean Illusion*

Baked Beef Hand Pies | Herb & Coconut Chutney

Entree: *Vision of Two*

Pan-seared Lamb Chops | Honey Mint Glaze | Fried Plantains

Dessert: *Aspiration of Ren*

Match Pistachio Creme Brulee | Coconut Whipped Cream | Dragonfruit Gel Cubes

2. OPAL SEQUENCE

App: *Crepe Verte Salee*

Basil-Infused Crepe | Lemongrass Shrimp | Matcha Syrup | Herb Creme Fraiche

Entree: *Poulet with Herbal Tea*

Seared Chicken Breast | Jasmine Tea Emulsion | Chinese Broccoli

Dessert: *Matcha & Pistachio Tarte*

Match & Pistachio Tart | Coconut Sable Crust | Pineapple & Mango Compote

3. A CULINARY PORTRAIT

App: *The Craft of Tradition*

Steamed Mushroom Dumplings | Ginger Lime Sauce

Entree: *Gifts from the Island*

Ribeye Steak | Coconut Jasmine Rice | Garlic Butter Mushroom | Rum Demi-Glaze

Dessert: *The Art of Fusion*

Oven-Roasted Pineapple | White Chocolate Ganache | Banana & Macadamia Nuts | Black Sesame Mousse

4. OPALINE REVERIE*

App: *Trance of Comfort*

Burger Bites | Pickled Cucumbers | Honey Apple Ailoi

✨*Escape the Ordinary. Dine in a Dream*✨

Entree: *A Fusion Dream*

Seared-Filet Steak | Miso Potato Fondant | Sauteed Brussel Sprouts |
Apple Demi-Glace

Dessert: *Red Velvet Rouse*

Red Velvet Sponge Cake | Rum Vanilla Whipped Cream | Fresh
Strawberries

5. OPALINE CROSSROADS

App: *Crossing of Culture*

Suya Beef Bao Buns | Pickled Daikon | Chili Lime Aioli

Entree: *Unity of Flavors*

Mojo Braised Short Ribs | Smoked Plantain Puree | Grilled Bokchoy

Dessert: *Opaline's Blend of Islands*

Coconut Sesame Creme Brulee | Orange Zest Whipped Cream | Kiwi
Coins

6. HYBRID HARVEST

App: *The Product of Amalgam*

Tempura Fried Plantains | Smoked Pineapples | Grilled Pineapple Puree

Entree: *Coconut & Chicken Composite*

Coconut-Jerk Chicken | Pineapple Fried Rice | Pickled Vegetables

Dessert: *Luna del Caribe*

Rum Caramel Flan | Coconut and Black Sesame Cream | Dragonfruit Gel

4-COURSE EXPERIENCE:

- APPETIZER
- SALAD
- ENTREE
- DESSERT

1. OCEAN TO EMBER

App: *Pastel Del Mar*

Caribbean Rum Crab Cakes | Coconut Lime Aioli | Cabbage Slaw

Salad: *Tropical Salad*

✨*Escape the Ordinary. Dine in a Dream*✨

Mixed Greens | Mango Vinaigrette | Coconut Cheese | Wonton Strips

Entree: *Asiatico Salmon*

Teriyaki Glazed Salmon | Lemongrass Risotto | Pickled Green Mangoes

Dessert: *Bridge of Sweets*

Chinese Custard Tarts | Apple Syrup | Smoked Watermelons

2. SYMPHONY OF SOFT & BOLD

App: *Suave Plantinos*

Sauteed Plantains | Palm Sugar Soy Glaze

Salad: *Thai-Style Citrus Greens*

Micro Greens Salad | Lemongrass Vinaigrette | Fresh Cucumber

Entree: *The Daring Cararo*

Tea-Braised Lamb Chops | Escovitch Sauce | Fono

Dessert: *A Vivid Delight*

Black Sesame Tuile | Pineapple Match Mousse | Rum Vanilla Syrup

3. PALLET OF DESIRE

App: *Pan de Passion*

Mushroom Bruschetta | Rum Lime Butter | Diced Tomatoes & Strawberries

Salad: *Envie de Frase*

Strawberry Salad | Brown Sugar Balsamic Glaze | Strawberry Vinaigrette

Entree: *Spectrum of Spice*

Jerk Chicken Ramen | Coconut Borth | Sesame Noodles

Dessert: *Coconut Youtiao*

Chinese Doughnut Sticks | Coconut Soy Milk | Lime & Chocolate Glaze

5-COURSE EXPERIENCE:

- AMUSE-BOUCHE
- APPETIZER
- SOUP/SALAD
- ENTREE
- DESSERT

1. ALCHEMY OF THE NEW WORLD

Amuse-Bouche: *Trial of Exploration*

Spinach and Basil Shell | Mushroom Mousse | Fried Capers | Lemon Argumato

✨*Escape the Ordinary. Dine in a Dream*✨

App: ***Survey Through the Sea***

Japanese Savory Custard | Pan Roasted Mangoes | Jasmine Tea

Salad: ***Pickled Fruit Salad***

Mixed Greens | Pickled Pears | Picked Apples | Blackberry Caviar | Pear

Vinaigrette

Entree: ***Suteki & Wasabi***

Pan-Seared Steak | Wasabi Mashed Potatoes | Green Mango Sauce

Dessert: ***Dulce Alquimia***

Basil & Mint Foam | Matcha and Coconut Gel | Fresh Kiwis

2. THE CHROMATIC FEAST

Amuse-Bouche: ***Isla Dorada Arancini***

Island Arancini | Smoked Pineapples | Thai Basil Pesto

App: ***Silk & Smoke***

Coconut Broth | Polenta | Smoked Mango | Passionfruit Glaze

Soup: ***Ochre Stream***

Chinese Egg Drop Soup

Entree: ***Verdant Ember***

Jerk Chicken | Tempura Fried Brussel Sprouts | Plantain Puree

Dessert: ***Perles Porees***

Citrus Castignole | Mint Creme Anglaise | Raspberry Coulis

3. MIDNIGHT MOSAIC

Amuse-Bouche: ***Beauty of the Night***

Crispy Apples | Black Sesame Mousse

App: ***Apple Egg Rolls***

Chinese Five-Spiced Pork Belly | Green Apple & Cabbage Slaw | Apple Reduction

Soup: ***Start of Dusk***

Midnight Soup | Charred Onions | Eggplants | Black Sesame

Entree: ***Midnight Masterpiece***

Squid Ink Pasta | Crab Meat | Shrimp | Corn | Charred Grapefruit

Dessert: ***Sweet Awakening***

Dark Chocolate Mochi | Chocolate Sable Cookie | Miso Caramel | Red Wine and
Dark Cherry Ganache

✨*Escape the Ordinary. Dine in a Dream*✨