

# SMELL

SENSE | NOSE

A course designed to awaken the sense of *smell*, highlighting layered aromas that evoke memory, anticipation, and emotion before the first bite.

## COURSE

**Scallop & Prawn Katsu**  
fried cauliflower, cucumber,  
lemongrass coconut curry sauce,  
pickled ginger (*d, sh, g*)

## PAIRING

**Mallicello**  
Ten To One white rum, yuzu, lemon,  
bergamot falernum, lemongrass

D - DAIRY | G - GLUTEN | SH - SHELLFISH



Malliouhana  
ANGUILLA



ANGUILLA CULINARY  
experience



# LISTEN

SENSE II | EARS

An immersive course where sound becomes part of the experience, inviting you to *listen* closely to the subtle interactions that enhance the act of dining.

## COURSE

### **Braised Short Rib**

mustard mashed potatoes, candied carrots,  
butternut, tartar mix, seaweed

*(d, g, sy)*

## PAIRING

### **Celeste Crianza**

*Red, French-American Oak, aged 12 months*  
full-bodied, fruit-forward,  
& notes of spice & blackberry

D - DAIRY | G - GLUTEN | SY - SOY



**Malliouhana**  
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*experience*

# SIGHT

SENSE III | EYES

## blind course

A sensory composition that plays with texture, aroma, and contrast, inviting you to experience each element beyond *sight* and discover a deeper appreciation for what is often overlooked.

### **Asparagus Caesar**

gem lettuce, stuffed chicken wing,  
parmesan & anchovy dressing (*d*)

## palate cleanser

apple, spinach & chervil

D - DAIRY | G - GLUTEN



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# TOUCH

SENSE IV | HANDS

A tactile experience that invites you to connect with your food, exploring texture through *touch* in a way that feels unfamiliar, yet deeply rewarding.



## COURSE

### **BBQ Duck**

purple cabbage, sour cherries,  
radish, confit leg bao bun,  
coleslaw (*d*)

## PAIRING

### **Gosset Rosé**

#### ***Served Piscine***

jasmine tea, champagne,  
lemongrass, bergamot falernum

D - DAIRY | G - GLUTEN



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# TASTE

SENSE V | TONGUE

A harmonious balance of flavour, crafted to engage all *taste* receptors: sweet, salty, sour, bitter, and umami, delivering a complete sensory expression.

## Dessert Trio

### **Date Pudding**

salted caramel,  
whipped banana,  
toffee sauce

### **Lick Me**

coconut &  
tamarind

### **Petit Four**

black pepper  
marshmallow &  
passionfruit

## Pairing

### **Anguillita in the Old Days**

Anguillita rum, fresh pineapple,  
coconut, hazelnut, chocolate bitters, lime

D - DAIRY | G - GLUTEN