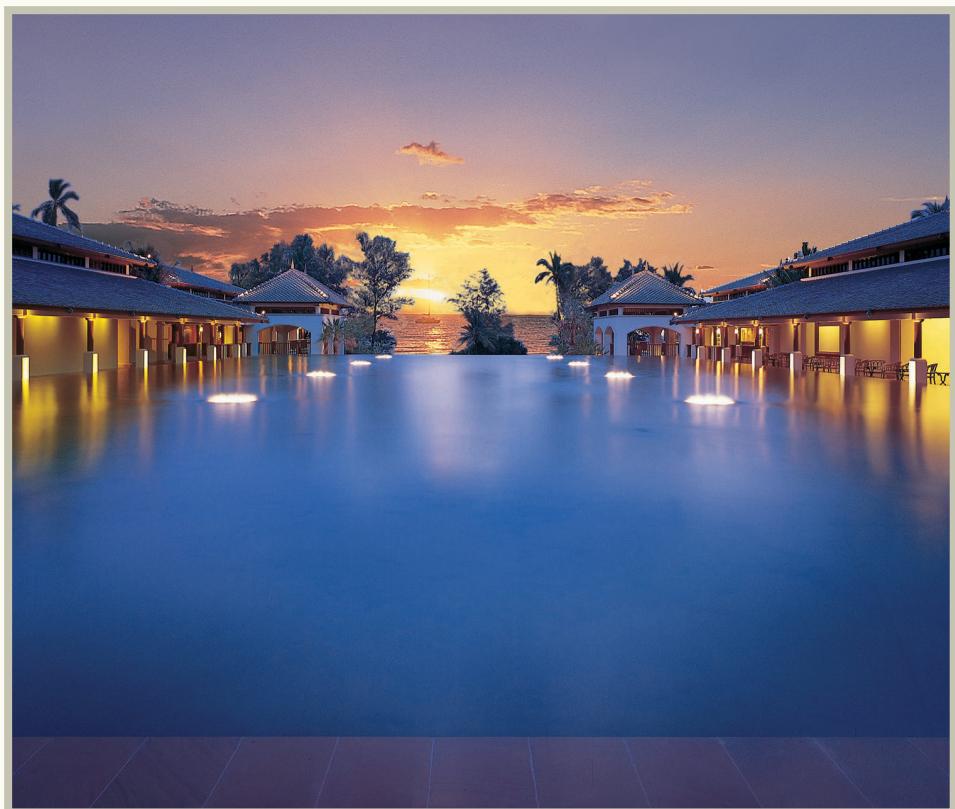




THE FOUR HAND COLLABORATION



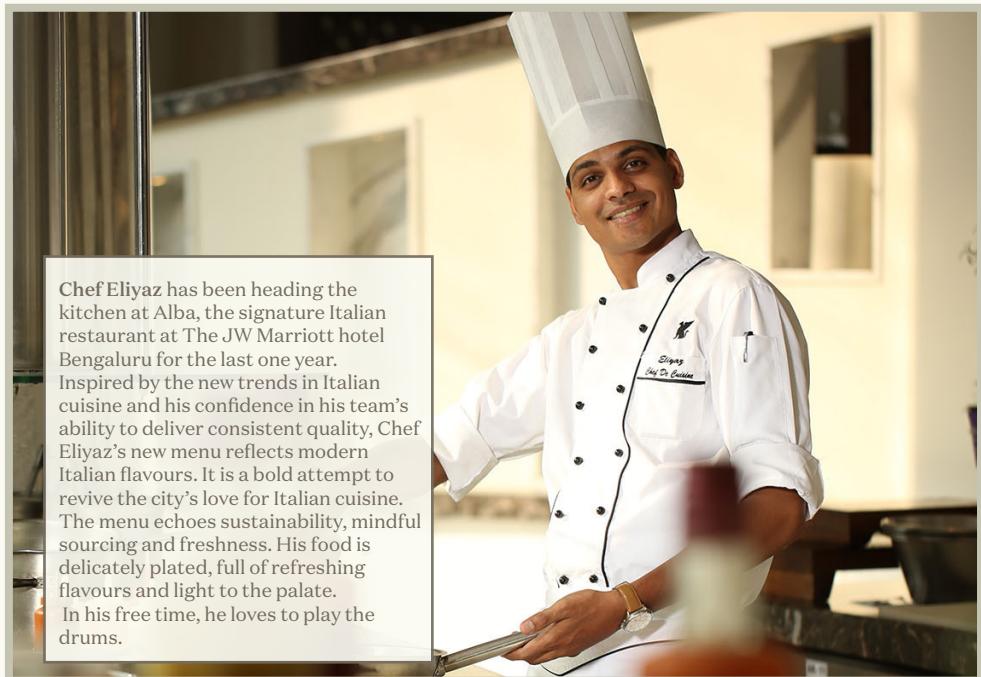
ALBA



With an exquisite ambience and a radiant display of culinary supremacy, JW Marriot Phuket is the perfect place to experience a luxurious getaway from the ordinary. Discover exceptional service and indulge in the impressive range of culinary wonders brimming with delectable flavours within the alluring backdrop of the restaurant. Our intriguing menu features a unique meld of lip-smacking dishes made with fresh ingredients curated to perfection and plated with a touch of art.



Chef Brian, is a creative and results-oriented Executive Chef at JW Marriott Phuket Resort & Spa, who is passionate about food operations with major strengths in classic and modern French cuisine. He also has comprehensive knowledge of Italian, Spanish cuisine and contemporary modern European "Modern Australian" cuisine. Demonstrating a track record of success in developing and managing new initiatives; Seeking a rewarding and challenging role within a first-class establishment; aiming to deliver improvements in service excellence and food quality.



Chef Eliyaz has been heading the kitchen at Alba, the signature Italian restaurant at The JW Marriott hotel Bengaluru for the last one year. Inspired by the new trends in Italian cuisine and his confidence in his team's ability to deliver consistent quality, Chef Eliyaz's new menu reflects modern Italian flavours. It is a bold attempt to revive the city's love for Italian cuisine. The menu echoes sustainability, mindful sourcing and freshness. His food is delicately plated, full of refreshing flavours and light to the palate. In his free time, he loves to play the drums.

SET MENU VEGETARIAN

2750

Father Michael's Buratta, Seasonal Mango

rocket leaf, parmesan cheese, spinach tuille

Local Melon Gazpacho

basil granita, basil foam, ricotta salata

Soft Potato Gnocchi with Morels

garden peas, asparagus, morel beurre blanc

Asparagus Crespella

rye flour crepes, herb béchamel

Five Spiced Panna Cotta

vanilla poached pears, olive caramel

SET MENU NON -VEGETARIAN

3150

Pan Seared Duck Liver Foie Gras

sticky date pudding, raisin jus

Roast Chicken & Parmesan Broth

double chicken broth, parmesan foam

Handcrafted Lobster & Alaskan King Crab Tortellini

crustacean consommé, baby vegetables

Tenderloin Steak

creamy polenta, radish, celery heart, watercress salad

Beets And Goat Cheese Sorbet

crystallized white chocolate, edible flowers

Kindly inform server about any allergies

Prices are in INR and government taxes apply. We do not levy any service charge.

A LA CARTE

Appetizers

Beetroot Tartar	850
vincotto compressed watermelon, goat's curd, beetroot gel, house dried tomatoes, tabasco air	
Asparagus Avocado	850
hazelnut crumble, yellow carrot	
Father Michael's Buratta, Seasonal Mango	875
rocket leaf, parmesan cheese, spinach tuille	
Bruschetta Puttanesca	600
crispy sourdough bread, Cantabria anchovy's, burnt onion puree, olive sphere, capers, smoked cherry tomatoes	
Pan Seared Duck Liver Foie Gras	1250
sticky date pudding, raisin jus	

Soup

Local Melon Gazpacho	625
basil granita, basil foam, ricotta salata	
Roast Chicken & Parmesan Broth	650
double chicken broth, parmesan foam	

Pasta & Risotto

Soft Potato Gnocchi with Morels	1100
garden peas, asparagus, morel beurre blanc	
Spinach And Caramelized Onion Mezzelune	875
saffron potato, rocket leaf, brussel	
Buffalo Mozzarella And Pine Nuts Ravioli	875
broccoli creme, sundried tomato, tuscan kale	
"Simple" Spinach Risotto	875
famous pink sauce, parmesan cheese	
Handcrafted Lobster & Alaskan King Crab Tortellini	975
crustacean consommé, baby vegetables	
Red Snapper Risotto	925
1 gm fresh chilli, sheep cheese gel	

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Main Course

Forest Mushroom Harvest	900
roasted Portobello, pan seared fresh Oyster, pickled Shimeji mushroom, Porcini cream, potato choux puffs	
Asparagus Crespella	825
rye flour crepes, herb béchamel	
Root Vegetable Garden	825
chunky beet mash, vegetarian jus	
Pan Seared Sea Bass Caponata Sweet & Sour	1050
salted fish mousse, crispy eggplant & bell pepper caramel	
Pounded Chicken Milanese Style	875
pesto tagliatelle , pizzaiola sauce	
Sous-vide Duck Breast	1125
sautéed potato gnocchi, leek confit, grapa sour cherry duck jus	
Lamb Loin Cooked Differently	1050
hazelnut, pumpkin, artichoke	
Tenderloin Steak	1100
creamy polenta, radish, celery heart, watercress salad	

Desserts

Five Spiced Panna Cotta	425
vanilla poached pears, olive caramel	
Sorrento Lemon Tart	400
torched Italian meringue, Negroni gel	
Hazelnut Tartufo	400
sphere of chocolate and hazelnut ice-cream, coffee gel, coco nib ganache	
Beets And Goat Cheese Sorbet	400
crystallized white chocolate, edible flowers	
Classical Tiramisu	450

Kindly inform server about any allergies

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JW MARRIOTT

BENGALURU

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