

Eat Pray Love

COURSE 1

No-fork Loaded Nacho Stacks

Crisp nacho stacks layered with spiced kidney beans, seasonal vegetables, and melted cheese, finished with cool sour cream and chopped jalapeños for a bright, zesty opening bite.

COURSE 2

Golden Offering

A zero-proof ritual crafted with Whiskey by SOBER, layered with honey, citrus, and grapefruit soda. Uplifted with fresh basil and lemon zest, and crowned with edible marigold petals.

COURSE 3

Eat Pray Love — The Journey Spoon

A single, thoughtful bite of Italian parmesan polenta, Balinese coconut yogurt, and Indian spices, finished with edible gold — three countries, one quiet moment of transformation.

COURSE 4

La Dolce Confusion

Mini strawberry Napoleons (often called mille-feuille) inspired by an Italian café pause — crisp pastry, fresh strawberries, and creamy custard.



**Please be advised that the menu options for this film are vegetarian and non-vegetarian. We cannot cater for any other dietary requirements, or allergens, for this experience.



COURSE 5

Spaghetti Aglio e Olio – The Roman Reverie

Al dente spaghetti tossed in garlic-infused olive oil, toasted chili, golden herb breadcrumbs, fresh parsley, and freshly grated Parmesan.

COURSE 6

The Lover's Slice

- Garden Lover's Slice — Roasted bell peppers, zucchini, artichokes, cherry tomatoes, olives, sweet corn, and mozzarella.
- Chicken Lover's Slice — Herb-roasted, smoky barbecue, spicy harissa chicken layered with mozzarella and tomato.

COURSE 7

Annapurna – A Taste of India

Warm lentil-spiced rasam paired with a seared, stuffed paneer cube glazed in khubani chutney - inspired by devotion, seva, and inner stillness.

COURSE 8

A Balinese Love Affair

A joyful, free-spirited sip of coconut water, pineapple juice, lemongrass syrup, palm sugar, ginger, and fresh lime, elevated with white rum — and also available as a zero-proof ritual crafted with Rum by SOBER.

COURSE 9

Tropical Love

Silky white chocolate panna cotta infused with vanilla, topped with bright passionfruit — a sweet, tropical celebration of love and discovery.



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