



GOLDEN HOUR MENU

175 per guest | 6pm - 8.45pm

Veuve Clicquot, Yellow Label Brut

Emblematic bright golden champagne structured by pinot noir offering toasted brioche, white peach and grapefruit notes providing aromatic richness on the palate.

One glass of **Veuve Clicquot** per guests

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla

Wagyu Gyoza (2pcs) GF

Smoked shiitake, sweet soya & Peruvian chillies, szechuan sauce

Rock Lobster Bao

Smoked panca chilli, Oscietra caviar



Ceviche 'Mixto'

Argentinian prawns, crispy squid, octopus, yellow chilli & sweet potatoes

Bluefin Tuna Tataki

Pickled brown shiimaji, truffle & yuzu ponzu, Oscietra caviar



Miso Chilean Sea Bass Cazuela ♦ GF

Creamy bomba rice, chilli lime butter, sweet corn purée & pea shoots

Chilean Wagyu Short Ribs ♦ GF

Smoked corn, cancha, charapita sauce, candied habaneros & guasacaca

Chargrilled Broccoli VG, GF

Sweet & spicy miso, yuzu, sesame, smoked almonds



Dessert Platter

COYA selection of 3 desserts, ice cream & exotic fruits

Origins of our produce

Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile, Italy

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

All prices are listed in GBP & are inclusive of VAT.
A discretionary 13% service charge will be added to your bill.



GOLDEN INCAN EXPERIENCE MENU

375 per guest | 9pm until late

2018 Veuve Clicquot, La Grande Dane

An expressive prestige cuvée
with vibrant citrus, floral notes,
and a refined mineral finish.

One glass of **Veuve Clicquot** per guests

Guacamole & King Crab

Avocado, chalaquita & lime, corn tortilla

Crispy Potato & Caviar Bite (+18)

Rosti, crema fresca, grated egg yolk & Oscietra caviar

Wagyu Empanadas

Smoked wagyu brisket, sofrito & garlic sauce

Bluefin Tuna Tostada GF

Corn tortillas, avocado purée, yellow chilli,
Oscietra caviar

Rock Lobster Bao

Smoked panca chilli, black truffle



Ceviche Trio

Ceviche classico, a la trufa, native lobster tiradito
& Oscietra caviar



Carabeneros Cazuela GF

Creamy bomba rice, burnt avocado, spicy tomato,
coriander aioli

Australian Wagyu Sirloin

Bone marrow & truffle jus, wasabi cream, wafu glaze

Baby Gem Salad VG, GF

Peruvian house dressing, toasted panko, chives

Charcoal Baked Sweet Potato V, GF

Chilli-lime butter, salted jumbo corn,
crème fraîche & fresh herbs



Dessert Platter

COYA selection of 3 desserts, ice creams & exotic fruits

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