

# MENÚ DEGUSTACIÓN

560 per person

Minimum of two people

Additional wine pairing (+198)

## Guacamole

Avocado, yellow chilli, red onion, lime, corn tortillas



## Truffle Snapper Ceviche

Cured red snapper, truffle tiger, rice cracker

## Classic Sea Bass Ceviche

GF  
Cured sea bass, classic tiger, red onions  
sweet potato, jumbo corn

## Tomato Ceviche

V  
Smoked heirloom tomatoes, tomato sorbet  
parmesan crumbs, basil

## Yellowtail 'Sashimi' Style

GF  
Yellow chilli tiger, pickled daikon, basil oil

Perfectly paired with

NV **Mademoiselle Marguerite, Brut Crémant de Limoux**,  
Limoux France (125 ml)



## Wagyu Beef Tacos

GF  
Truffle, bell pepper, jalapeño chilli, cured egg yolk

## Stuffed Padron Peppers

V  
Manchego, yuzu koshu, sundried tomatoes

## Burrata

V GF  
Tomatoes, grapes, Botija olive powder, crispy quinoa

## Crispy Chicken 'Chicharrones'

Buttermilk, chilli sauce & relish

Perfectly paired with

**2021 Riesling Unplugged, Martin Tesch**, Nahe  
Germany (100 ml)



## Chilean Sea Bass Rice

GF  
Miso char grilled Chilean sea bass,  
bomba rice chilli & lime butter

## Spicy Beef Fillet

GF  
Chinese chilli & garlic, crispy shallots, pickled chilli

## Grilled Aubergine

V  
Limo chilli, tomato, basil, parmesan, Botija olive powder

Perfectly paired with

**2019 Syrah, Waterkloof Circumstance**, Stellenbosch  
South Africa (100 ml)



## Chocolate Fondant

GF  
Praline, corn flakes ice cream, caramel tuile

## Peruvian Purple Corn Colada

V  
Purple corn sorbet, granita  
passion fruit & strawberry, orange shortbread

## Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Perfectly paired with

**2021 Banyuls, Bila-Haut, M. Chapoutier**, Roussillon  
Southern France (75 ml)

All prices are Inclusive of 5% VAT.



Global Signature Dish V: Vegetarian VG: Vegan GF: Gluten Free

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## Guacamole

Avocado, yellow chilli, red onion, lime, corn tortillas



## Truffle Snapper Ceviche



Cured red snapper, truffle tiger, rice cracker

## Classic Sea Bass Ceviche



Cured sea bass, classic tiger, red onions, sweet potato, jumbo corn

## Tomato Ceviche



Smoked heirloom tomatoes, tomato sorbet, parmesan crumbs, basil

## Yellowtail 'Sashimi' Style



Yellow chilli tiger, pickled daikon, basil oil

Perfectly paired with **NV Mademoiselle Marguerite, Brut Crémant de Limoux**, Limoux, France (125 ml)



## Wagyu Beef Tacos



Truffle, bell pepper, jalapeño chilli, cured egg yolk

## Stuffed Padron Peppers



Manchego, yuzu koshu, sundried tomatoes

## Burrata



Tomatoes, grapes, Botija olive powder, crispy quinoa

## Crispy Chicken 'Chicharrones'

Buttermilk, chilli sauce & relish

Perfectly paired with **2021 Riesling Unplugged, Martin Tesch**, Nahe, Germany (100 ml)



## Chilean Sea Bass Rice



Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

## Spicy Beef Fillet



Chinese chilli & garlic, crispy shallots, pickled chilli

## Grilled Aubergine



Limo chilli, tomato, basil, parmesan, Botija olive powder

Perfectly paired with **2019 Syrah, Waterkloof Circumstance**, Stellenbosch, South Africa (100 ml)



## Chocolate Fondant



Praline, corn flakes ice cream, caramel tuile

## Peruvian Purple Corn Colada



Purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

## Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

All prices are Inclusive of 5% VAT.



Global Signature Dish V: Vegetarian VG: Vegan GF: Gluten Free