

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 kosho, 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 ♦

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.

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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 kosho, 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 ♦

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

All prices are Inclusive of 5% VAT.

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