

MENU ESPECIAL

690 per guest

Minimum of two guests

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas



Truffle Snapper Ceviche ♦

Truffle, ponzu, rice cracker, shiitake

Toro Caviar

Milk bread, truffle butter, chives, gold leaf

Wagyu Tartar

Truffle, bell pepper, jalapeño chilli, rice cracker

Argentinian Prawn Tiradito

Ají amarillo, black lime & fermented black purée

Avocado Burrata Tacos V, GF

Cherry tomato, balsamic vinegar, basil

Chilean Sea Bass Croquetas

Red chilli aioli, coriander

Grilled Chicken Baos

Bell peppers, huayro potato, botija olives

King Crab Salad

Baby spinach, avocado, heirloom tomatoes, mango



Whole Grilled Lobster

Black ponzu, kimchi, panca chilli, burnt lime, chives

Australian Wagyu Rib Eye GF

Grade 7, Peruvian spice rub, chimichurri

Orzo Risotto

Mascarpone cheese, sundried tomato, thyme



Tres Leches

Three milk cake, Vanilla ice cream, fresh berries

Purple Corn Colada V

Peruvian

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

Churros ♦

Milk chocolate & dulce de leche sauce, orange zest

All prices are listed in AED and are inclusive of 5% VAT.

♦ 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.