

DISCOVERY MENU

560 per person
Minimum of two people

Guacamole ♦

Charred tomato & red onion salsa, corn tortilla



Truffle Snapper Ceviche ♦

Truffle ponzu, rice cracker, shiitake

Classic Sea Bass Ceviche ♦ GF

“Leche de Tigre”, red onions, sweet potatoes, jumbo corn

Tomato Ceviche V

Smoked heirloom tomatoes, tomato sorbet, parmesan crumbs, basil

Seared Beef Tataki GF

Figs, yuzu kosho, truffle, jumbo corn

Smoked Amberjack Tiradito

Yuzu, honey, Oscietra caviar, pink pepper, truffle oil



Wagyu Beef Tacos GF

Truffle, bell pepper, jalapeño chilli, cured egg yolk

Stuffed Padrón Peppers V

Manchego, yuzu kosho, sundried tomatoes

Burrata V, GF

Tomatoes, grapes, Botija olive powder, crispy quinoa

Crispy Chicken Chicharrones

Buttermilk, chilli sauce & relish



Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ♦

Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Aubergine V

Ají limo, tomato, basil, parmesan, Botija olive powder



Chocolate Fondant GF

Praline, corn flakes ice cream, caramel tuile

Purple Corn Colada V

Peruvian 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

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