

South America

Chile

“Pais De Los Poetas”

“Country of Poets”

Deep Fried Pork Belly Tossed in a
Merquen Seasoning Over a
Rustic Chili Salsa in a Rock Crystal
Topped with a Crab Claw Lollipop Covered in Aji Cristal Pepper
Syrup

Peru

El Pulpo

“The Octopus”

Roasted Peruvian Dry Rubbed 1/2 Cut Cornish Hen
Coated with Goldenberry Duck Fat Glaze
Sauteed, Chopped, and Charred
Fennel & Maiz Morado Finished with
Spiced Chicken Velouté
Garnished Micro Greens

Colombia

“Puerta”

“Gateway”

Rustic Garlic and Onion Seasoned Steak with
Potato Stuffed Empanadas &
Oven Roasted Cordillera Chicken and
Coriander Stuffed Empanadas With
Pacific Aji Salsa

Argentina

"En unión y libertad"

"In Unity and Freedom"

Roasted Brined Chicken with an Earthy Spice Rub and
Stuffed with Spanish Rice Over
Herbal Miniature Potato Fritters

Covered with a Salsa Criolla

Aruba

“Een Gelukkig Eiland”

“One Happy Island”

Finely Sliced Honey Glazed Mango, Strawberry,
Kiwi and Root Vegetables Topped with Orange
Zest Crème Fresh & Caviar

Guatemala

“La Tierra De La Eterna Primavera”

“The Land of The Eternal Spring”

Flaky Elote Tamal Wrapped in a Banana Leaf
Filled with Braised Herb Lamb
Topped with Microgreens

Brazil

“Carnival”

“Wild Celebration of Food, Alcohol, Music and Fun”

Grilled Amazonian Seasoned Wagyu with Bahia Bacon Wrapped
Scallop and Roasted Garlic Mash Puree

Topped with Mohlo a Campanha & Marinated Vegetables

Suriname

“De Kleine Verenigde Naties”

“The Little United Nations”

Tropical Granita with Strawberry & Coconut Jellies

Topped with Coconut Foam & Strawberries and Mint
Garnish

Argentina

“Helianthus”

“The Sunflower”

Milhojas with Dulce

De Leche Over

Chocolate Spread