

MENU

BUFFET STYLE

HORS D'OEURVES

FRIED CAULIFLOWER

Tempura fried marinade cauliflower

CEVICHE

A mix of local mushrooms, sweet potatoes, onions, aji Amarillo, fresh limes

CANTONESE JACKFRUIT BITES

Marinade with ginger, garlic, sesame oil, soy sauce with fresh lime sauce

SALAD

BOUQUET SALAD

cucumber bouquet, edible flower & raspberries with chicha morada dressing

MAIN COURSE

SEARED PORTOBELLO MUSHROOM

Marinade Portobello mushroom, seared over Madeira sauce

JACKFRUIT SALTADO

Wok stir fry local seasonal vegetables with red onions, tomatoes

SIDES

ROASTED ASPARAGUS

with garlic, lime, and Butter

Roasted herb potatoes

CHARRED LOCAL CARROTS

with truffle oil

DESSERT

UNBAKED CHICHA MORADA

CHEESECAKE

with cinnamon and sugar wonton (Purple Corn reduction with apple, pineapple, cinnamon, and cloves)