



## Starters

TUNA MOSAIC 120 G \$400

Seared Tuna / Smoked Watermelon / Berry Gelatin / Tiger Milk with Coconut and Kosho

GRILLED SALAD 140 G \$300

Romaine Lettuce Heart / Peanut Pesto / Peach puree / Pecorino Cheese / A Mixture of Herbs

MUSHROOM CARNITAS TOSTADA 120 G \$400

Creamy Jalapeño Pepper Emulsion / Criollo Cilantro / Milled Mature Mushrooms / Seed tostada

## Soup

CUCUMBER GASPACHO 120 G \$325

Cold Cucumber Soup / Pickled Octopus Salad / Mirin / Green Granita

SEAFOOD SOUP 130 G \$400

Lobster Bisque / Shrimp Ravioli / Wakame Seaweed / Mussels Cooked in Saffron Butter



## Mains

BLACKENED BEEF FILET 230 G	\$600
Onion puree / Cocoa Demi Glace / Infused Carrots / Conserved Asparagus	
CATCH OF THE DAY 210 G	\$575
Skillet Prepared / Corn Puree / Steamed Broccoli / Massago Sauce / Cilantro Stems	
SHRIMP ZARANDEADO STYLE WITH HERBS 210 G	\$550
Green Apple Butter / Pear faux risotto / Salty Pumpkin Seed Garnish	
ROASTED PORK BELLY 220 G	\$650
Roasted Pancetta / Heart Of Palms and White Bean Salad / Citrus Hazelnut Green Mole	

## Desserts

DARK CHOCOLATE TART 110 G	\$250
Caramelized Nuts / Berries / Vanilla Ice Cream	
STRAWBERRIES WITH CREAM 130 G	\$250
Creamy Strawberry Mousse / Stuffed with Strawberry Compote / Vanilla Cream	