

CHEF'S TASTING

\$85

\$65 WINE PAIRING

SNACKS

CHIPS & CAVIAR

EMPANADA

ELOTE

IBERICO JAMON

HAMACHI TARTARE

MANGO PEARLS, AJI AMARILLO GRANITA, GREEN MANGO,
PICKLED GARLIC, YUZU MAYO, TOGARASHI FLATBREAD

MILK & CEREAL

BACON, GLAZED CHICKEN, THYME MARSHMALLOWS,
PUFFED RICE, BLACK TRUMPETS, FRESH TRUFFLE

KING CRAB RISOTTO (\$15 SUPPLEMENT PP)

SALSIFY, CREME FRAICHE, CRAB DASHI, LEMON CONFIT

PASTRAMI SEA TROUT

GRILLED CARAFLEX CABBAGE, GREEN APPLE, KOHLRABI,
SOUBISE

CANNELLONI CHICKEN

FOIE GRAS CANNELLONI, SMOKED SWISS CHARD, PUMPKIN,
TRUFFLE CHICKEN JUS, SHERRY & FOIE GRAS CREAM

DRY AGED RIBEYE (\$15 SUPPLEMENT PP)

SEASONAL MUSHROOMS, ARTICHOKE, BLACK GARLIC PUREE,
RED CHILE & TAHINI DRESSING, FENNEL

ORIGINS

CHOCOLATE MOUSSE, MANGO PEARLS, CASHEWS,
COCONUT SORBET

CARAMEL EGG

MILK CHOCOLATE CUSTARD, MAPLE, SALTED CARAMEL