

COCINA DE | AUTOR

BITES

Tuna Bubble
Jalapeño | Furikake

Chocolate Clam
White Bean | Lardo | Piccalilly

King Crab
Chorizo

MENU

Veal
Pickled & Crispy Eel | Coriander | Sour Cream

Cured 'Black Angus' Filet
Black Garlic | Porcini Mushroom

Roasted Langoustine
Yuzu | Wonton | White Cabbage

Crisp Fried Baqueta
Antiboise | Caramelized Butter

Venison
Pomegranate | Garlic | Olive | Beetroot

Shake
Rum | Tarragon

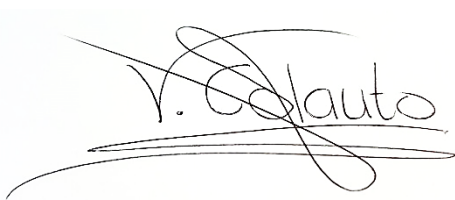
Black Truffle
Vanilla Ice Cream

Banana
Salted Caramel | Limeleaf | Peanuts | Curry

SWEETS

*Guava | Poppy seed
Cilantro | Passionfruit
Chocolate Magdalene*

*Set Menu \$ 3,200
Set Menu and Wine Pairing \$4,000*



Chef de Cuisine / Vincent Colauto



Executive Chef / Sidney Schutte

** We take extreme care to assure the quality of our ingredients. However, the consumption of raw products is at your personal discretion
Rates in mexican pesos. Dollar exchange rate is the same applied in reception
Prices include 16% IVA*