

BITES

Tuna Bubble

Jalapeño | Furikake

Bapao

Peanuts | Pineapple | Curry

MENU

Chocolate Clam

White Bean | Lardo | Piccalilly

King Crab

Corn | Sesame | Whiskey

Tuna & Beetroot

Chive | HorseRadish Milk

Cured 'Black Angus' Filet

Black Garlic | Porcini Mushroom | Quinoa

Tiger Prawn

Kohlrabi | Tomato | Ginger | Coconut

Baquetta

Bonito | Basil | Green Apple | Dill | Cucumber

Lamb


Artichoke | Anchovies | Olive | Snow Peas

Rhubarb & Rose

Strawberry | Yoghurt | Tarragon | Lemon Meringue

SWEETS

*Chocolate | Yuzu
Chocolate Madelaine
Banana | Salted Caramel*



Chef de Cuisine / Vincent Colauto

Set Menu \$ 3,200



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*