

# 3-COURSE DINNER MENU

210pp

## STARTER

SWEET POTATO TEMPURA<sup>V</sup>

spicy mayo

or

CORN SALAD<sup>V</sup>

smoked sweet corn, chullpi, coriander, leche de tigre, goma dressing



## MAIN

CHICKEN A LA BRASA WITH FRIED RICE

48-hr marinated peruvian-style robata roasted chicken,  
aji amarillo mayo

or

LAMB CHOP WITH EGGPLANT

honey panca



## DESSERT

MOCHI<sup>V</sup>

soft japanese rice cake filled with ice cream served with white chocolate  
ganache

or

SATA ANDAGI<sup>V</sup>

japanese doughnuts, salted caramel, red fruit coulis, citron ice cream