

5-COURSE DINNER MENU

320pp

STARTER

GREEN BEAN TEMPURA

black truffle aioli

or

BABY GEM^{V, VG, GF}

basil miso, pistachio



RAW

SALMON SEVICHE

tamarind ponzu, sesame, seaweed, macadamia

or

YELLOWTAIL TIRADITO

jalapeno, lemongrass



MAIN

BEEF ANTICUCHO WITH TRUFFLE RICE

aji panca

or

SALMON ROBATA WITH BROCCOLINI

honey panca bbq



SUSHI

EBI ARARE

spicy shrimp, baby gem, avocado, black truffle aioli

or

EL TOPO

salmon, jalapeno, shiso leaf, crispy onion, spicy mayo, mozzarella, eel sauce



DESSERT

SATA ANDAGI^V

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

or

IT'S A DATE^V

date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream