THE SIGNATURE 5 COURSE

1° COURSE - ONE CHOICE

SAN CARLOS' SCALLOPS 150 g
Corn purée, pancetta, serrano mayo, Cotija cheese.

OR

SEA OF CORTEZ KAMPACHI 120 g
Capers, preserved lemon, fennel and honeydew gazpacho.

2° COURSE - ONE CHOICE

TRUFFLE FETTUCCINE 100 g
Handmade pasta, black truffle, Parmigiano.

OR

UNI CARBONARA 100 g
Squid ink spaghetti, guanciale, sea urchin, gremolata.

3° COURSE - ONE CHOICE

SEA BASS 120 g
Clam sauce, spinach, preserved lemon.

OR

MAYAN OCTOPUS 120 g
Baby potatoes, Italian sausage, olives, baba ganoush.

4° COURSE - ONE CHOICE

BRAISED SHORT RIB 80 g
Piquillo polenta, Maitake mushroom, cipollini onions.

OR

TENDERLOIN FILET 120 g
Potato fondant, mushroom purée, raspberry jus.

UPGRADE + $ additional cost

AUSTRALIAN WAGYU 120 g
Potato fondant, mushroom purée, smoked tomato.

DESSERT - ONE CHOICE

SWEET PEACH 150 g
Rosemary ganache, peach core, rose spheres.

OR

MOCHA PARFAIT 150 g
70%, Chocolate, mascarpone, cocoa soil.

WINE PAIRING EXPERIENCE

Refine your palate with our exclusive wine pairings,
meticulously chosen to complement every course.
+ $ additional cost

LUXURY WINE

Elevate your dining experience with
an exceptional selection of premium wines,
served using the coravin system,
perfectly complement each course.
+$ additional cost