the
SIGNATURE
5 COURSE

SEARED SAN CARLO'S SCALLOPS (75g) 🌾
Corn purée, smoked pancetta, crunchy corn nuts,
serrano mayonnaise and Cotija cheese from Miraflores.

TOTOABA SASHIMI (150g) 🌾
Ensenada farm-raised totoaba, pressed spicy watermelon,
ginger gazpacho and radishes.

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TRUFFLE FETTUCCINE (100g) 🌱
Homemade pasta, black truffle,
Parmigiano Reggiano and Plugrà butter.

PASTA RAVIOLI WAGYU BEEF (80g)
Wagyu beef, porcini mushrooms, mascarpone cheese,
Parmigiano Reggiano, burrata and black truffle.

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RED SNAPPER (120g) 🌾
Clam sauce, sliced garlic, bok choy and preserved lemon.

TOTOABA COCOTTE (120g)
Slow-cooked totoaba with a rich bisque, accented by
briny olives, sweet cherry tomatoes, and zesty lemon.

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MISO BRAISED VEAL CHEEK (130g)
Polenta with piquillo peppers, onion chips,
maitake mushrooms and cipollini onions.

TENDERLOIN FILET (140g)
USDA Prime 5oz - aged 90 days, Okinawa sweet potato purée,
black garlic, king oyster mushroom and pickled tomato.

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TROPICAL DELIGTH (150g)
Coconut sorbet, passion fruit cream,
mango and basil gel, passion fruit meringue

SMOKED CHOCOLATE AND HAZELNUT (150g)
Smoked chocolate mousse, hazelnut sponge cake soaked
in whiskey, hazelnut and cocoa crisp

ENHANCE YOUR EXPERIENCE WITH AN UPGRADE +additional cost

AUSTRALIAN WAGYU (140g)
5oz, BMS 8-9, aged 90 days, Okinawa sweet potato
purée, black garlic, king oyster mushroom
and pickled tomato.

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VEGETARIAN

HEIRLOOM SALAD (180g) 🌱 🌾
Fresh mozzarella, pesto sauce and roasted beets.

STUFFED GNOCCHI (150g) 🌱
Pesto sauce, filled with tomato and mozzarella,
sun-dried tomato, goat cheese

CORN RIBS (150g) 🌱 🌾
Arugula, serrano aioli, paprika and lemon juice.

ROASTED ORGANIC CARROTS (239g) 🌱 🌾
Basil hummus, toasted peanuts and vegetable jus.

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TROPICAL DELIGTH (150g)
Coconut sorbet, passion fruit cream,
mango and basil gel, passion fruit meringue

SMOKED CHOCOLATE AND HAZELNUT (150g)
Smoked chocolate mousse, hazelnut sponge cake soaked
in whiskey, hazelnut and cocoa crisp

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CHEF'S ALL EXPERIENCE
WITH PREMIUM WINE PAIRING
(PLUS additional cost)

🌱 (VEGAN)   🌱 (VEGETARIAN)   🌾 (GLUTEN FREE)

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