

TAPAS MENU PRESTIGE

Pata Negra Board 60g, Sourdough, Tomato Relish 75

Artisanal Cheese Plate, Multigrain Bread, Truffle Honey 45

Reef Fish Ceviche, Leche de Tigre, Rocotto, Avocado 28

Heirloom Tomatoes, Basil, Aged Balsamic, Burrata, Citrus, Pistachio, Strawberry 35

Foie, Berries, Pain dÉpice, Vinocotto, 42

Octopus, Ikura, Potato Foam, Tapioca Crisp, Romesco 45

Iberico Ham Croquettes, Garlic Alioli 28

Basque Cheese Cake, Mixed Berries, Pandan Ice Cream 22

All prices are in USD and are subjected to Service Charge and applicable taxes.



CHEF SIGNATURE TASTING MENU

AMOUSE BOUCHE

Tempura Sardine, Black Garlic, Goat Cheese, Tomato, Shallot

Beef Tartare Crisp

WATERMELON Smoked Tuna, Chipotle, Avocado, Furikake, Katsuobushi

RESCOLDO Charred Onion, Mixed Roasted Peppers, Greens, Halloumi, Romesco, Chimichurri

CEVICHE Reef Fish, Purple Cabbage, Radish, Leche De Tigre, Pear, Citrus

> TIGER PRAWNS Sunchoke, Asparagus, Siracha Emulsion

> > TEXTURES OF A GIN

ASADOR Ribeye, Cipollina, Berries, Root Vegetables, Persillade, Beetroot, Potato Fondant, Truffle Jus

> GANACHE Pineapple, Passionfruit, Coconut, Cacao

288++ USD per guest
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