

RAW BAR

Tuna

Tuna carpaccio, truffle dressing
avocado, yuzu gel

Soba

Langoustines, noodles, oyster tiger
oscietra caviar

Wagyu

Japanese A5 tartare, smoked aji panca
quinoa crackers, soy cured egg yolk

Oysters 2/4/6

Gillardeau oysters, cucumber
jicama, seaweed

Kingfish

Kingfish carpaccio, orange, mirin
fennel, pickled daikon, aji marisol flakes

CAVIAR

Served with sweet potato mochi, cream cheese, red onion relish & tarama

OSCIETRA

(50gr)

(100gr)

KALUGA

(100gr)

(250gr)

TO START

Prawns

Prawn gyoza, maitake
mushroom dashi, truffle, furikake

Duck

Crispy duck leg
potato waffle, chipotle

Salad

Shaved cauliflower, golden raisins, citrus
candied walnuts, pomegranate, aji rocoto

Foie Gras

Shaved marinated foie gras
guava, Jospser grilled sourdough

Crab

King crab, burnt cucumber
crispy seaweed dressing, bottarga

MAINS

Beef

Beef cheek, purple corn
potato espuma

Lamb

16hr lamb shoulder, smoked aubergine
red pepper, hot honey

Prawns

Grilled blue prawns
fermented shrimp butter, burnt onion oil

Surf & Turf

Corn fed baby chicken, clams
chilli pesto, mariscos broth

Sea Bass

Roasted sea bass, white beans
capers, brown butter jus

TO SHARE

Rock Lobster

Jospser grilled rock lobster, kimchi butter
heirloom lettuce, cucumber, radish

Wagyu Rib Eye

Rib eye on the bone, aji amarillo "Bearnise"
bone marrow, chips

TO FINISH

Chocolate

Illanka chocolate mousse
spiced olive oil, flaked salt

Soft Serve

Sweetcorn ice cream
black vanilla cone

Coffee

Coffee semifreddo
roasted white chocolate

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free