MENU ESPECIAL

690 per guest
Minimum of two guests

Guacamole VG, GF
Avocado, chalaquita & lime, corn tortillas

Truffle Snapper Ceviche
Truffle, ponzu, rice cracker, shiitake

Toro Caviar
Milk bread, truffle butter, chives, gold leaf

Seared Beef Tataki GF
Figs, yuzu kosho, truffle, jumbo corn

Patagonian Prawn Tiradito
Fermented black purée, ají amarillo & black lime

Avocado Burrata Tacos V, GF
Cherry tomato, balsamic vinegar, basil

Beef Fillet Skewers GF
Ají panca, coriander, chives

Crispy Chicken Chicharrones
Buttermilk, chilli sauce & relish

King Crab Salad
Baby spinach, avocado, heirloom tomatoes, mango

Whole Grilled Lobster
Black ponzu, kimchi, panca chilli, burnt lime, chives

Australian Wagyu Rib Eye GF
Grade 7, Peruvian spice rub, chimichurri

Orzo Risotto
Mascarpone cheese, sundried tomato, thyme

Chocolate Fondant GF
Praline, corn flakes ice cream, caramel tuile

Cheesecake
Manchego cheesecake, buckwheat & guava sauce

Churros
Milk chocolate & dulce de leche sauce, orange zest

All prices are listed in AED and are inclusive of 5% VAT.

Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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