

Art

“Amuse bouche” 8,500+

1st

Fatty tuna & Salmon trout tartare, Oscietra caviar, compressed fruits, chilled pine apple passion fruit consommé and herb garnish

2nd

Foie gras black truffle terrine, mixed fruits compote, brioche and mini leaf salad

3rd

Puffy lobster bisque with lobster tail

4th

Black truffle mashed potato, warmed pancetta mushroom and wild mushroom reduction

5th

Butter poached Carabínero prawn and wild mushroom risotto and parmesan cheese

Refreshment Sweet & Sour granita

6th

Braised US. Short ribs, confit cream potato, butter vegetables and rosemary red wine sauce

Or

Pan fried sea bass fillet, creamy mashed potato, warmed vegetables and green pepper corn white wine cream sauce

7th

Bitter chocolate caramel tart and fresh berries and vanilla sauce

