



Shrimp “Zarandeado” – Quintonil

Hokkaido Scallop Carpaccio, Shaved Myoga, Wasabi-Kosho Ponzu – CUT

Cured Kamapachi “Chile de Agua” with Flowers and Horseradish – Quintonil

Bone Marrow Flan, Porcini Duxelle and Black Truffle Bordelaise – CUT

Nixamalized Tomato and Sweet Onion Reduction – Quintonil

Japanese Wagyu, Wasabi Pea Purée, Yuzu Kosho – CUT

Guava Rocks with Guava Caramel and Pink Peppercorns – Quintonil

Mascarpone Praline Bar, Hazelnut Praline Feuillantine, Mascarpone Mousse, Passion Fruit Sorbet, Caramelized Hazelnut – CUT

\$300.00 per person

Price is Subject to 10% Service Charge and 7% GST