

Menu



Appetizer

CHOICE OF ONE:

CRISPY PORK BELLY

Braised Pork Belly | Parmesan Polenta
Honey Chipotle Glaze | Micro Herbs



CEVICHE AL FUEGO

Grilled Octopus | Grilled Shrimp | Seared Tuna
Leche de Tigre | Candied Yellow Chili | Fried Tostones



PEACH & ARUGULA SALAD

Roasted Beetroots | Honey-Glazed Peaches | Toasted Couscous
Goat Cheese | Baby Arugula | Caramelized Pecans | Citrus Vinaigrette



Entrees

CHOICE OF ONE:

HOISIN-GLAZED TIGER PRAWNS

Hoisin-Glazed Grilled Tiger Prawns
Lemon & Herb Potatoes | Sautéed Broccolini



DUCK CONFIT

Tender Duck Confit | Luxardo Cherry & Port Sauce
Parsnip Purée | Roasted Root Vegetables



BRAISED SHORT RIB

Slow-Braised Beef Short Ribs | Rainbow Carrots
Blistered Tomatoes | Whipped Honey Ricotta | Bordelaise Sauce



Dessert

DULCE DE LECHE ENTREMET

Coconut & Almond Cookie | Cognac Dulce de Leche Mousse
Milk Chocolate Glaze | Coconut Flakes



 GLUTEN  NUTS  ALCOHOL  SHELLFISH  VEGETARIAN  DAIRY

Please notify your server of any allergies.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For your convenience, taxes and gratuity are added to your check.