



*Aperitif*

Oscietra caviar

Served with dill sour cream and lemongrass blinis

*Amuse bouche*

Foie gras and truffle dumpling

Accompanied with cucumber and green grape consommé

*Appetizer*

Carabineros prawn tartare

Served with plaintain chips and quail egg gravlax

*Entrée*

Reef lobster stuffed calamarata pasta

With burrata and lemongrass veloute

*Cleanse*

Green apple and ginger sorbet

*Main*

Coconut crusted légine

Served with curry bisque, steamed sea beans and spicy sea snails

*Or*

Sous vide veal tenderloin

Served with yabby ragout, smoked garlic and celery root purée,  
charcoaled kohlrabi and black garlic gnocchi

*Dessert*

Bolivian cru sauvage chocolate and kaffir lime panna cotta

With coconut sorbet and aerated chocolate