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