

SET LUNCH MENU

Monday to Friday from 12:00pm to 4:00pm

140 per person

Soup & side dish included

TO START (Choice of two)

V GF **Burrata**
Tomatoes, grapes, Botija olive powder, crispy quinoa

V **Tomato Ceviche**
Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

GF **Salmon Tacos**
Avocado puree, amarillo cream cheese, scarlet cress

GF **Classic Sea Bass Ceviche**
Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

GF **Tuna Maki Roll**
Pink peppercorn, panca chilli, tamarind

Wagyu Beef Tacos GF
Truffle, bell pepper, jalapeño chilli, cured egg yolk

Portobello Mushroom Skewers VG GF
Panca chilli, parsley

Grilled Chicken Baos
Bell pepper, huayro potato
Botija olives

Wagyu Beef Gyoza
Ginger, quinoa, soy
gherkins

Chilean Sea Bass 'Croquetas'
Red chilli aioli, coriander

MAINS (Choice of one)

GF **Grilled Baby Chicken**
Panca chilli, coriander aioli, grilled vegetables

Grilled Salmon Fillet
Smoked paprika, coconut milk, dashi, fennel

V GF **Quinoa & Pumpkin Hot Pot**
Ricotta, limo chilli, tomatoes

Spicy Beef Fillet
Chinese chilli & garlic, crispy shallots, pickled chilli

(+30) GF **Chilean Sea Bass Rice**
Miso char grilled Chilean sea bass, bomba rice
chilli & lime butter

Grilled Sea Bream GF (+30)
Tamarind, amarillo chilli, tomato & red onion escabeche

Crispy Duck Leg Hot Pot (+30)
Bomba rice, saffron, parmesan, amarillo chilli

Grilled Tiger Prawns (+30)
Piquillo peppers, rocoto chilli, tomato

Grilled Wagyu Sirloin (150g) GF (+50)
Grade 4-5, Peruvian spice rub, chimichurri

Grilled Lamb Chops (220g) GF (+50)
Panca chilli, smoked aubergine yogurt
chives

DESSERTS (Choice of one)

Orange & Lime Churros
Milk chocolate & dulce de leche sauce
orange zest

Peruvian Purple Corn Popsicle V
Purple corn sorbet, granita
passion fruit & strawberry, orange shortbread

WINES

WHITE WINE

2023 **Sauvignon Blanc, Michel Lynch**
Bordeaux, France
145

2023 **Bianco Villa Antinori, M. Antinori**
Tuscany, Italy
165

COCKTAIL

Mora Tonic 40
Dry gin, fresh bergamot
grapefruit tonic

CHAMPAGNE

NV **Veuve Clicquot, Yellow Label, Brut**
Champagne, France
480

RED WINE

2021 **Rosso Villa Antinori, M. Antinori**
Tuscany, Italy
195

MOCKTAIL

Inca Mojito 30
Homemade passion fruit & mint cordial
pineapple, bubbles

All prices are listed in AED and are inclusive of 5% VAT.
V: Vegetarian VG: Vegan GF: Gluten Free