

SET LUNCH MENU

130 per person

Monday to Friday from 12.30pm to 4.00pm

PARA EMPEZAR

Seasonal Soup with Peruvian Flavours

APERITIVOS

Choice of one

Wagyu Beef Tartare with Truffle

Roasted pepper, cured egg yolk, ají amarillo

Charred Corn & Avocado Salad

Heirloom tomatoes, feta, botija olives

Sea Bream Ceviche with Yuzu GF

“Leche de tigre”, chilli, coriander

Grilled Aubergine V

Ají limo, tomato, basil, parmesan, botija olive powder

PLATO FUERTE

Choice of one

Chicken with Peruvian Spices GF

Smoked ají panca, oregano,
charred seasonal vegetables

Robata Grilled Salmon

Sweet potato purée, compressed cucumber
& kombu oil

Grilled Australian Angus Sirloin GF

Chimichurri, crispy crushed potatoes

Tiger Prawn Linguine

Datterini tomatoes, mascarpone cheese,
chilli garlic, basil

Wild Mushroom Rice V, GF

Bomba rice, ají amarillo, parmesan

POSTRES

Choice of one

Millefeuille

Hazelnut brittle, berry sorbet

Summer Berry Pavlova GF

Lime curd, red fruit sorbet

All prices are listed in AED and are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

(V) Vegetarian (VG) Vegan (GF) Gluten Free