

BRUNCH MENU

AVAILABLE EVERY SATURDAY
FROM 12:30 TO 3:30PM

NON-ALCOHOLIC AED409

Mocktails

Sol y Mar

Soft Drinks

Coca Cola, Diet Coke, Lemonade, Ginger Ale,
Ginger Beer, Soda, Tonic

Water Fresh Juices

Fresh Green Apple Juice, Fresh Pineapple Juice,
Fresh Orange Juice, Still Water, Sparkling Water,
Coffees, Tea

HOUSE BEVERAGE PACKAGE AED609

Inclusive of the non-alcoholic package

Whiskey

Woodford Reserve

Rum

Bacardi Carta Blanca

Vodka

Ketel One

Gin

Bombay Sapphire

Cocktails

Aperol Spritz, Piscopolitan,
Tommy's Margarita, Moscow Mule,
Passion Fruit Martini, Beer

Wines

Côtes de Provence, Rosé
Sauvignon Blanc, White wine
Cabernet Sauvignon, Red wine

PREMIUM PACKAGE AED779

Inclusive of the House Beverage package

Champagne

NV Veuve Clicquot Ponsardin, Brut Yellow Label
& Pisco Sour

APPETIZERS

Full selection included

Guacamole

Avocado, shrimp crackers, spiced focaccia

Mistura de Ceviches y Tiraditos

Maki Roll Seleccion

Causa Caliente

Crispy huayro potato, taramasalata, aji amarillo, manchego

Selection of Anticuchos

Baos con Res Wagyu

Wagyu shortrib, mantou baos, aji amarillo

Kale y Manchego V

Kale, candied walnuts, goji, manchego,
dried cranberry

MAINS

Choice of one

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Quinotto de Cebada Perlada VG

Quinoa, pearl barley, aji amarillo, pumpkin, coconut

Costillas de Res

Beef ribs, miso aji limo

Pollo a la Parrilla

Corn fed baby chicken, aji panca, coriander

Salmon a la Brasa

Salmon fillet, stir-fry quinoa, soy, green vegetables

SIDES

Camote Asado

Sweet potato, huancaína sauce, manchego
jumbo corn, coriander

Esparragos

Grilled asparagus, tomato dressing

SHARING DISHES

Supplement price

Langostinos Thermidor 192

King prawns, aji amarillo, truffle, thermidor sauce

Bife Angosto Wagyu 470

Wagyu sirloin grade 7, Peruvian spice rub
chimichurri sauce

Escabeche Peruano 274

Char grilled whole sea bream in banana leaf, tamarillo
aji panca, muscatel

BANDEJA DE POSTRES

Chupetines de Chocolate

Milk chocolate ganache, strawberry

Brûlée de coco y limoncillo GF

Coconut, crème brûlée, lemongrass, vanilla shorties

Churros de Naranja

Orange and lime churros, milk chocolate, dulce de leche

Cheesecake de Lima

Lime cheesecake, glazed peaches

Paleta de Piña Colada GF

Pina colada popsicle, corn

Alfajores

Dulce de leche