

STARTERS

Siam Salad Cashews, papaya, jicama & aromatic herbs, tajin crystal	16
Citrus mushroom consommé Lemongrass, shiitake, short rib & foie dumplings	17
Mayan suckling pig gyosas Black beans & orange - habanero chutney	17
Squash blossom pod phia Oaxaca chesse & huitlacoche sauce	17
Tuna tartare Avocado, ponzu sauce, crispy garlic & yuca chips	18
Selection of fresh Ensenada oysters (four pieces) Green apple with cilantro, citrus soy, tomato with chives, lemon & salt	18
Salmon, hamachi & cucumber salad Sashimi flavored with yuzu, avocado - wasabi cream, nori “picada” and fresh sprouts	19
Tempura Oysters Black truffle foam, Colima salt & fresh lime	21
Crispy crab cakes Golden brown with ginger, cilantro, fresh yogurt & chives	21

FISH & SEAFOOD

Curry mussels Chiang Mai style Spicy peanuts, basil, grilled chapata bread	33
Catch of the day Asparagus and shiitake mushroom stir fry, pine nuts & sake sauce, sesame oil	33
Caramelized Chilean sea bass Sayko miso, crispy coconut rice, gari sunomono	42
Lobster tail “a la talla” Chile “adobo” butter, poblano mashed potato & sweet plantain	48

MEAT

Slowly oven baked suckling Lamb from Tizimin Wheat and apple risotto, mint “chimichurri”, hoisin sauce	39
Slowly braised Short Rib with ginger & orange Seared foie gras, grilled vegetables, nuts & dried fruits	43
Prime beef tenderloin with King Crab Sake beurre blanc, pistaccio mashed potato, arugula	46