

Amazónico

jungle fever

New Year's Eve 2023

£595

Champagne Ruinart, R

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Truffle Pão de Queijo

Cassava cheese bread,
Perigord truffle

Atun Okinamasu con Caviar

Toro tuna tartare, coconut,
Baerii Vintage caviar

Pastel de Choclo

Steamed Peruvian corn cake, **Scottish lobster**,
Oscieta caviar

Pulpo

Octopus, spicy cassava cake,
black olive sauce

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Ceviche de Camaron

Marinated **purple prawns**, rocoto chilli,
papaya, cancha corn

Ensalada de Vieiras

Diver scallops, winter leaves,
citrus dressing

Aguachile

Mexican style **stone bass** ceviche,
avocado cream, jalapeño

Kagoshima Nigiri

A5 **wagyu sirloin**,
Baerii caviar

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Langosta Costeña

Native **lobster**, yuzu butter, coconut rice,
sorrel sauce

Halibut

Scottish halibut, Latina-style bouillabaisse,
queen scallops, tiger prawns, mussels

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Solomillo Wagyu

Chilean wagyu fillet, black truffle glaze

Costilla Huacatay

Black mint marinated **lamb chops**

Served with

Purée de topinambour
Broccoli y zanahoria

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Piña Rostizada

Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Brigadeiros

Selection of traditional Brazilian
chocolate truffles

Paletas

Assortment of ice lollies

*Menu to be taken by the whole table and is based on two or more sharing.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.*

New Year's Eve 2023

£725

Champagne Dom Pérignon Vintage 2013

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Truffle Pão de Queijo

Cassava cheese bread,
Perigord truffle

Atun Okinamasu con Caviar

Toro tuna tartare, coconut,
Baerii Vintage caviar

Pastel de Choclo

Steamed Peruvian corn cake, **Scottish lobster**,
Oscietra caviar

Pulpo

Octopus, spicy cassava cake,
black olive sauce

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Ceviche de Camaron

Marinated **purple prawns**, rocoto chilli,
papaya, cancha corn

Ensalada de Vieiras

Diver scallops, winter leaves,
citrus dressing

Aguachile

Mexican style **stone bass** ceviche,
avocado cream, jalapeño

Kagoshima Nigiri

A5 **wagyu sirloin**,
Baerii caviar

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Langosta Costeña

Native **lobster**, yuzu butter, coconut rice,
sorrel sauce

Halibut

Scottish halibut, Latina-style bouillabaisse,
queen scallops, tiger prawns, mussels

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Solomillo Wagyu

Chilean wagyu fillet, black truffle glaze

Costilla Huacatay

Black mint marinated **lamb chops**

Served with

Purée de topinambour
Brocoli y zanahoria

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Piña Rostizada

Roasted caramel glazed **pineapple**,
corn cake, coconut sorbet

Brigadeiros

Selection of traditional Brazilian
chocolate truffles

Paletas

Assortment of ice lollies

*Menu to be taken by the whole table and is based on two or more sharing.
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