

Amazónico

New Year's Eve 2024

Champagne

Dom Perignon

...

Truffle Pão de Queijo

Cassava cheese bread,
Perigord truffle

Pato

Duck confit,
jalapeño pesto

Quisquilla

Mediterranean **prawn** tartare, chupe
croquette, Oscietra caviar

Atun Okinamasu con Caviar

Toro tuna tartare, coconut,
Baerii Vintage **caviar**

...

Centollo

Alaska **king crab**, avocado,
Oscietra **caviar**

Carabinero

Scarlet **prawn**, spicy yuzu
marinated, purple corn

Aguachile

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

Kagoshima Nigiri

A5 wagyu **sirloin**

...

Bogavante

Kombu roasted **lobster**,
mushroom & green pepper, shio koji

Pargo

Red **sea bream**, mussels &
pepper emulsion, confit potato

...

Solomillo Wagyu

Chilean wagyu fillet,
black truffle glaze

Costilla Huacatay

Black mint marinated
lamb chops

Served with
Apio-nabo al tartufo
Brocoli y zanahoria

...

Piña Rostizada

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

Nieve

Pisco & vanilla ice cream,
soy & yuzu caramel

Brigadeiros

Selection of traditional Brazilian **chocolate truffles**

*The menu is designed for the entire table and is based on two or more guests sharing.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.
Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.*

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