

Amazónico

New Year's Early Eve 2024

Champagne

Veuve Clicquot Ponsardin, Brut (125ml)

...

Truffle Pão de Queijo

Cassava cheese bread,
Perigord truffle

Cangrejo

Dover crab, spicy cassava cake,
tomatillo sauce

Pato

Duck confit, jalapeño pesto

...

Atun Picante

Spicy toro tartare, green apple,
cucumber & chives

Centollo

Alaska king crab, avocado,
Oscietra caviar

Salmon

Scottish salmon, chicory,
apple & ginger dressing

...

Pargo

Red sea bream, mussels & pepper emulsion,
confit potato

...

Solomillo Wagyu

Chilean wagyu fillet, black truffle glaze

Served with

Purée de apio-nabo al tartufo
Brocoli y zanahoria

...

Piña Rostizada

Roasted caramel glazed pineapple,
corn cake, coconut sorbet

Cuajada

Smoked cheese custard,
beetroot coulis, yogurt ice cream

*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.*