



SUMMER MENU

Seasonal tomato tataki with pitted cherries, nori seaweed crunch, arbequina extra virgin olive oil caviar, seasonal sprouts, and ponzu Japanese vinaigrette.

Watermelon gazpacho served in a cocktail glass with a skewer of watermelon ball, feta cheese, and cucumber decorated with a red coral.

Blanched oyster with green granita, seasonal flowers, and salmon roe.

Beef tartare served on its roasted femur with black garlic mayonnaise, herb and garlic butter, and garlic crunch.

Slow-cooked suckling pig presented in a terrine, oven-crisped with its sauce, a potato gratin garnish, mini carrots, and herb hollandaise sauce with orange zest.

Tropical

Lime crumble, mango and passion fruit cream and jelly, coconut mousse, dark chocolate topping, served with caramelized pineapple, white chocolate and mango soil, and tropical fruit coulis.