

COASTAL FRESH TASTING

FIRST COURSE

FRESH ROYAL OYSTER

Oyster served with cocktail sauce, mignonette sauce, and remoulade dressing.

SECOND COURSE

OCTOPUS CARPACCIO

Thin slices of octopus with balsamic reduction, green olives, extra virgin olive oil, and oregano.

THIRD COURSE

BLACK SEA BASS CEVICHE

Sea bass marinated with charred chilies, peppers, cherry tomatoes, and cilantro.

FOURTH COURSE

GRILLED OCTOPUS

Grilled octopus with red shermula sauce, serrano chili aioli, and roasted potatoes.

FIFTH COURSE

PROVENÇAL-CRUSTED CATCH OF THE DAY

Fresh fish with Provençal herbs, seafood sauce, sautéed spinach, and Eureka lemon.

SIXTH COURSE

- To share -

CHOCOLATE INDULGENCE

A selection of desserts made with the finest Valrhona chocolate.

CHOCOLATE CAKE

Filled with chocolate mousse, accompanied by red berries and dark chocolate sauce.

CHOCOLATE MOUSSE

Decorated with delicate chocolate shavings.

THREE-CHOCOLATE CAKE

A combination of white, milk, and dark chocolates on an Oreo cookie base.

COCOA TULIP

A chocolate cup filled with Belgian chocolate ice cream and garnished with chocolate shavings.

LAVA CAKE

A chocolate sponge cake with a molten center, served with caramel sauce and vanilla ice cream.