

COASTAL FRESH TASTING

- Half portion -

FIRST COURSE

FRESH ROYAL OYSTER

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

SECOND COURSE

TUNA SASHIMI

Avocado, cucumber, and spicy aioli.

THIRD COURSE

OCTOPUS TOAST

Wood-fired octopus, with sweet and spicy sauce and avocado.

FOURTH COURSE

BLACK CEVICHE OF SNOOK

Snook marinated with charred chilies, bell peppers, cherry tomatoes, and cilantro.

FIFTH COURSE

GRILLED OCTOPUS

Charred octopus with red shermula sauce, serrano chile aioli, and roasted potatoes.

SIXTH COURSE

- To share -

ICE CREAM VOLCANO

Made with original Argentine dulce de leche filling, covered in chocolate, decorated with toasted almonds, and served with dulce de leche and vanilla ice cream.

BROWNIE CHEESECAKE

White chocolate mousse and peanut cream, with toasted marshmallows and dark chocolate.

CARROT ROLL

Carrot cake with nuts, blueberries, raisins, shredded coconut, cream cheese frosting with white chocolate, and decorated with 24k gold flakes.