



New Year's Eve

Corn Bread with herbal butter

Oysters
Champagne vinaigrette

Starters

Scallops & sweet corn souffle
South American sweet corn souffle with scallops

Papaya salad
Sweet papaya, coconut and lemongrass foam, cashew

Coconut and Dorada ceviche
Sea bream, coconut leche de tigre, coriander oil, crispy corn, sweet potatoes, habanero chile

Wagyu Carpaccio
A5 wagyu beef Geisha coffee been mayo

Beetroot and orange sorbet

Main Dishes

Roasted Beet Roots & Figs
Roasted beet roots, fresh figs, cane melassa candied orange confit

Lobster*
Josper Charcoal-grilled lobster served with herbal butter and corn tortilla

Golden Beef Solomillo
Charcoal-grilled beef tenderloin covered in gold, served with rustic potatoes

Passionfruit granita



Desserts

Delicias de chocolate
Chocolate trilogy covered with gold and berries

Purple corn crème brûlée
Purple corn crème brûlée served with avocado sorbet

Uvas de la suerte
Twelve Caramelized Grapes for a prosperous 2024

*Alternative for shellfish allergy: Lubina, Sea bass served in smoked Selva romesco and grilled vegetables.