

GROUP DINING MENU

35.0

small plates

HAMOUR CEVICHE

mojo amarillo, sofrito crudo, radish

SALMON CEVICHE

citrus cured, passionfruit, leche de tigre, cucumber shiso salsa

'ROPA VIEJA' SPRING ROLLS

braised beef short rib, rocoto sweet & sour sauce

ROASTED DUCK SALAD

chinese cabbage, red currants, fresh citrus, almonds, duck crackling, spicy miso vinaigrette (a)

BLACK BEAN & PLANTAIN EMPANADA

rocoto sweet & sour sauce (v)

CHIPOTLE SOY BEEF CRUDO

peanuts, pickled vegetables, mango, avocado

entrées

CHILI RUBBED TOFU

japanese black rice, black beans, roasted cauliflower, aioli (v)

CUMIN DUSTED TUNA

white bean purée, chicken chorizo salsa, tatsoi, garlic sesame vinaigrette

CHINO LATINO

mojo roasted lamb, jasmine rice, bean sprouts, egg, edamame

SEVEN SPICE HALF ROASTED CHICKEN

snow peas, shitake mushrooms, creamy congri, maduros, pan jus

GINGER & PAPAYA MARINATED PALOMILLA

tatsoi, pickled vegetables, thai chili mojo

dessert

SWEET POTATO BUNUELOS

cuban style doughnuts, fresh sugar cane syrup

TRES LECHES DE CHOCOLATE

schezuan peppercorn ice cream

THAI COCONUT & LEMONGRASS FLAN

honeydew, caramel

*The price is per person and subject to 10% service charge and 10% government levy.

Chef de Cuisine: Park Geun Sung

Executive Chef: Luis A Pous