

Bespoke Dining Experience

£50

Signatures

Paprika-dusted calamari, green chilli and lime (398 kcal)

Chicken wings with green habanero chilli sauce (469 kcal)

Seared avocado and cancha salad dressed with lemon rocoto v (572 kcal)

Stone bass with crushed Andean chilli lime sea salt (597 kcal)

Crispy corn-fed chicken in a parmesan & chilli lemon panko crust (664 kcal)

Spiced Mexican fried rice v (474 kcal)

Desserts

Arroz con leche

Palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla v (417 kcal)

Dulce de leche buñuelos

Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar v (511 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.

Bespoke Dining Experience

£65

Signatures

Sea bass ceviche, diced avocado, corn and red onion (390 kcal)

Crispy duck and pomegranate with papaya chilli dressing (295 kcal)

Heritage tomato ceviche with cilantro v (32 kcal)

Stone bass with crushed Andean chilli lime sea salt (597 kcal)

28-day-aged rib-eye steak with garlic lime butter (251g) (532 kcal)

Spiced Mexican fried rice v (474 kcal)

Desserts

Mojito blanco

Mojito-infused tropical fruit with white chocolate and mint ice cream, rum and fresh lime v (209 kcal)

Taco Xocolatl

A sweet taco with spicy chocolate mole, orange agave salsa and sour cream habanero ice cream v (816 kcal)

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Vegetarian Bespoke Dining Experience

£50

Signatures

Searred avocado and cancha salad dressed with lemon rocoto (572 kcal)

Heritage tomato ceviche with cilantro (32 kcal)

Grilled street corn with chilli, lime and sour cream cheese (345 kcal)

Chargrilled cabbage steak with jalapeño truffle butter (855 kcal)

Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad (336 kcal)

Spiced Mexican fried rice (474 kcal)

Desserts

Arroz con leche

Palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla (417 kcal)

Dulce de leche buñuelos

Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar (511 kcal)

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