



New Year Eve 2020



APETIZER TO SHARE

Display de sashimi de pescado
Sashimi sea food display

Salmón Noruego Gravlax con blinis
Gravlax Norwegian Salmon with blinis

Calamares fritos, jalapeños, salsa agri dulce
Fried squid calamari, jalapeno, sweet & sour sauce

Souffle de queso roquefort
Roquefort cheese souffle

Cocktail de camarones
Prawns cocktails

Arancini de risotto, salsa bolognesa
Risotto arancini, meat ragu

Ensalada de lentejas, manzana y apio
Lentil salad, apple & celery

Rillettes de pato, encurtidos de ají amarillo, cilantro
Duck rillettes, aji amarillo pickles, cilantro

Tartar ventresca de atún, maíz cancha, aguacate, leche cremosa de tigre
Tuna ventresca tartare, cancha corn, avocado, creamy leche de tigre

Ensalada de langosta y caviar, cuscús y aderezo de champaña
Lobster salad and caviar, couscous and champagne dressing

PLATO FUERTE | MAIN COURSE

Risotto carnaroli, sol y les de pollo, demiglace de madeira, pan de especias
Chicken sol y les risotto, madeira demiglace, herbs crumbs

Filete de res USDA Prime con escalopa de foie gras y salsa de vino tinto
USDA Tenderloin Prime beef topped with pan-fried foie gras and red wine sauce

Santo Domingo 70% chocolate layer cake
Tarta de chocolate Santo domingo 70%

“MINONETTE” SWEET DECOUVERT BY OUR PASTRY CHEF

325 USD Adults | 115 USD Kids

Prices are subject to 18% Sales Tax and 10% legal Service Charge