

# the menu

CHEF  
Manuel Guillermo

## **Canapes 2 varieties**

Prawn ceviche, blue corn tortilla, fresh lime,  
avocado, radish, english cucumber

Lobster sponge, tarragon mousse foam

## **3-Course Meal**

Octopus a la brasa, Mexican truffle, masa,  
rosemary roasted tomato

*Vegetarian option available:*

*Wild mushrooms a la brasa, Mexican truffle, masa, rosemary roasted  
tomato (V)*

Pepian mole, sirloin, beef marrow bone, seasonal  
veggies

*1x Pescatarian: Pepian mole, snapper, seasonal veggies*

Deconstructed pear & New Orleans style beignet  
(V)



**CHEFIN** love food experiences