

SUNSET MENU

\$98



MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

Served with merkén chilli butter & cochayuyo seaweed butter

CEVICHE RAINBOW
Hokkaido scallops, leche de tigre, daikon radish,
Andean oca potato, avocado sorbet

CORAL
Andean mashua potato, quinoa,
huacatay black mint emulsion, pickled seaweed

MADAI
Grilled sea bream, yellow chilli,
white kombu

or

PICAÑA +28
Grilled Wagyu beef rump cap,
cochayuyo chimichurri

HONEY & CHOCOLATE
Honey mousse, caramel popcorn,
single-origin chocolate



Prices are subject to 10% service charge and 9% government tax

VEGETARIAN SUNSET MENU

\$98



MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

Served with merkén chilli butter & cochayuyo seaweed butter

BEET RIBBON SALAD
Confit beetroot, roasted beetroot sorbet,
quinoa, pickled cherries

CORAL
Andean mashua potato, quinoa,
huacatay black mint emulsion, pickled seaweed

CELERIAC
Celeriac mille-feuille, celeriac jus,
celeriac purée

HONEY & CHOCOLATE
Honey mousse, caramel popcorn,
single-origin chocolate



Prices are subject to 10% service charge and 9% government tax