

# BUSINESS LUNCH

\$58

## LA PANERA / BREAD

Served with merkén chilli butter and cochayuyo seaweed butter

**BOCADO DE DAMA**  
Nori-Wagyu roll

**MARRAQUETA**  
Classic Chilean bread

## ENTRADAS / STARTERS

(Choose one)

**BEET RIBBON SALAD (V)**  
Confit beetroot, roasted beetroot sorbet,  
quinoa, pickled figs

**TOMATO MOUSSE (V)**  
Strawberry gazpacho

**AVOCADO "CARDENAL"**  
Chicken salad, avocado, celery

**CEVICHE RAINBOW +12**  
Hokkaido scallops, oca, daikon,  
leche de tigre, avocado sorbet

## PRINCIPALES / MAINS

(Choose one)

**MADAI**  
Slow-cooked seabream, nori, yellow chilli, white kombu

**CELERIAC (V)**  
Celeriac mille-feuille, celeriac jus,  
celeriac purée

**POLLO**  
Chicken escabeche marinate, quinoa stew

**PICAÑA +28**  
Grilled Wagyu beef rump cap,  
cochayuyo chimichurri

## POSTRES / DESSERTS

(Add-on)

**CHERRIES & CACAO +12**  
South American chocolate,  
pink peppercorn, coffee, cherries

**PAVLOVA +10**  
Chef Fernanda's house-made  
orange-custard apple

**HONEY & CHOCOLATE +10**  
Honey mousse, caramel popcorn,  
single-origin chocolate

## CHEF'S FAVOURITES

(Add-on)

**FOIE GRAS +28**  
Smoked eel, Ibérico, yuzu dashi

**CHORIZO ARROZ +12**  
Koshihikari rice, ñora peppers

**EMPANADA +12**  
Wagyu beef, pebre

**CHAWANMUSHI +12**  
Shirako, grilled corn, merkén

**CHOCOLATE TROLLEY EXPERIENCE +30**  
Single-origin house-made chocolates

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