



## DECEMBER 31, 2009

### FIRST

#### HOUSE GREEN SALAD

leafy greens, sweet chile vinaigrette, crunchy sesame

#### HIRAMASA CEVICHE

ginger, charred pineapple, orange, mustard emulsion

#### ECUADORIAN CEVICHE

fresh shrimp, yellow tomato gel, avocado

### SECOND

#### EMPANADA

crispy empanada, jumbo lump crab, sweet chile reduction, shaved cucumber

#### PORK BELLY BUNS

grilled pork belly, hoisin glaze, pickled daikon & carrot, togarashi mayo

#### CHICKEN WINGS

soy lime glaze, chile oil, sesame

### THIRD

#### CHAUFA RICE

stir fried rice, chorizo, mango, edamame, soy glazed scallops

#### AJI GALLINA

grilled hen breast, gallina sauce, purple potatoes, olives, walnuts

#### YUCA FRIES

red chile mayo, mojo

## \$55

per person, excluding beverages, tax & gratuity

### FIRST

#### HIRAMASA CEVICHE

ginger, charred pineapple, orange, mustard emulsion

#### ECUADORIAN CEVICHE

fresh shrimp, yellow tomato gel, avocado

#### KOBE TATAKI

preserved lemon & ginger

### SECOND

#### EMPANADA

crispy empanada, jumbo lump crab, sweet chile reduction, shaved cucumber

#### PORK BELLY BUNS

grilled pork belly, hoisin glaze, pickled daikon & carrot, togarashi mayo

#### THAI SAUSAGE

jasmine rice, tamarind chile sauce

### THIRD

#### CHAUFA RICE

stir fried rice, chorizo, mango, edamame, soy glazed scallops

#### SMOKED SIRLOIN

slow-poached egg, truffled potato crisps

#### YUCA FRIES

red chile mayo, mojo

## \$75

per person, excluding beverages, tax & gratuity

### FIRST

#### TUNA TORO CEVICHE

still need description

#### ECUADORIAN CEVICHE

fresh shrimp, yellow tomato gel, avocado

#### KOBE TATAKI

preserved lemon & ginger

### SECOND

#### EMPANADA

crispy empanada, jumbo lump crab, sweet chile reduction, shaved cucumber

#### FOIE GRAS BUNS

grilled foie gras, hoisin glaze, pickled daikon & carrot, togarashi mayo

#### THAI SAUSAGE

jasmine rice, tamarind chile sauce

### THIRD

#### RACK OF LAMB

spicy bbq lamb, ginger quinoa, pickled cucumber

#### LOBSTER NOODLE BOWL

flat white noodle, rocoto cream, lobster, bacon, parmesan, green peas

#### AJI MUSHROOMS

aji cream, tofu, potatoes

## \$95

per person, excluding beverages, tax & gratuity

## DESSERT

#### COCONUT TAPIOCA

semisweet chocolate cremeux, quinoa chicharrones