

# 3-COURSE DINNER MENU

210pp

## STARTER

SWEET POTATO TEMPURA<sup>V</sup>  
spicy mayo

CORN SALAD<sup>V</sup>  
smoked sweet corn, chullpi, coriander, leche de tigre, goma dressing



## MAIN

CHICKEN A LA BRASA WITH FRIED RICE  
48-hr marinated peruvian-style robata roasted chicken,  
aji amarillo mayo

LAMB CHOP WITH EGGPLANT  
honey panca



## DESSERT

MOCHI<sup>V</sup>  
soft japanese rice cake filled with ice cream served with white chocolate  
ganache

SATA ANDAGI<sup>V</sup>  
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream