3-COURSE LUNCH MENU 160pp

STARTER

CORN SALAD^v smoked sweet corn, chullpi, coriander, leche de tigre, goma dressing

VEGETABLE TAQUITO^v avocado, radish, red onion, peppers, pickled shimeji mushrooms

MAIN

SALMON ROBATA WITH BROCCOLINI honey panca bbq

CHICKEN ANTICUCHO WITH FRIED RICE teriyaki

DESSERT

MOCHI^{*} soft japanese rice cake filled with ice cream served with white chocolate ganache

 $\mathsf{SATA}\;\mathsf{ANDAGI}^{\mathsf{v}}$

japanese doughnuts, salted caramel, red fruit coulis, citron ice cream