

Alegria

DINNER MENU

THREE COURSES | \$78⁺⁺

ADD ON FREE-FLOW | \$80⁺⁺
(2 HOURS)

BOIZEL, BRUT RÉSERVE NV
Champagne, France

ESPRESSO MARTINI
Grey goose, espresso, coffee liqueur

PALOMA
Patron silver, clarified grapefruit soda

GUAVA & SAKURA
Abelha silver, pink guava, sakura tea, yuzu, lime

STARTERS

(a choice of one)

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chilli, avocado

HAMACHI TIRADITO ^{GF}
truffle soy, seasonal black truffle
SUPPLEMENT +\$10

SPINACH SALAD ^V
pomelo, cucumber, wakame, mango, lime dressing

WAGYU CARNE MOIDA TAQUITO ^D
smoked eggplant, sour cream, tomato

CALAMARI ^E
yuzu mayo, dry miso, shichimi, jalapeño

SEA BASS SEVICHE ^{GF}
leche de tigre, corn, red onion, sweet potato
SUPPLEMENT +\$10

ASEVICHADO ^{GF}
tuna, salmon, white fish, cancha corn,
aji amarillo, leche de tigre

BAHIA ROLL ^E
tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca
SUPPLEMENT +\$10

BEEF TENDERLOIN ANTICUCHO ^{GF}
aji panca
SUPPLEMENT +\$10

MUSHROOM ANTICUCHO ^{V, VG, GF}
crispy quinoa, black truffle

MAIN COURSE

(a choice of one)

SEAFOOD CAZUELA RICE ^{GF, D}
shrimp, squid, black cod, scallop, clam, octopus,
aji amarillo sauce

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, seasonal mushroom, crispy tofu, coconut milk

SPATCHCOCK CHICKEN
koji miso, ginger, garlic, asparagus

CHILEAN SEA BASS ^{GF}
white miso, hajikami, shichimi, broccolini
SUPPLEMENT +\$18

AUSTRALIAN GRASSFED STRIPLOIN ^{GF, D}
225g striploin, mizuna salad, aji verde sauce
SUPPLEMENT +\$18

MORIAWASE SAMBA VEGETARIAN NIGIRI SUSHI ^V
4 kinds of vegetable sushi and samba futomaki

PREMIUM MORIAWASE SAMBA NIGIRI SUSHI
7 kinds of nigiri sushi, sake, madai, suzuki, hotatekai,
botan ebi, chu-toro, aburi engawa
SUPPLEMENT +\$18

DESSERT

(a choice of one)

CARAMELISED PINEAPPLE ^{E, V, D}
coconut crème brûlée and sorbet
SUPPLEMENT +\$5

PISTACHIO ICE CREAM ^{E, V, GF, D, N}