

MEXICAN NIGHT MENU

ON THE TABLE

chips and salsa | artisanal corn chips | three salsas | guacamole

AMUSE

crab cake | chipotle aioli | avocado | dill

tostada | duck confit | crème fraîche | pickled jalapeño | cilantro

SHARED STARTER

amaebi | scallops | habanero / carrot cream | guacamole
shrimp-infused dashi

TACOS

ensenada fish taco
beer-battered line-caught cod | crema clara | pico de gallo | salsa roja
lamb barbacoa taco
smoked lamb | gouda cheese | salsa brava | pickled red onion

MAIN COURSE

mole blanco | magret de canard | chicken cracker | fennel

DESSERT

hokkaido tres leches | buttercream sponge cake | berries
hokkaido milk

Priced at USD 115 per person