



NEW YEARS BRUNCH

ALL YOU CAN EAT 2024 \$90

(Add \$25 for UNLIMITED mimosa or bellini)



HASH EGGS

Norwegian smoked salmon or butchers ham, hash brown, curry hollandaise

AVOCADO SOURDOUGH TOAST

Avocado, pouched egg, lemon vinaigrette, parmesan cheese, rucola, pickled red onions, roasted cherry tomato

HUEVOS RANCHEROS

2 eggs, black beans, chorizo, avocado, white cheese, padron peppers

TUNA TATAKI

Tuna, avocado, wakame radish, lime, soy

PASSION FRUIT CEVICHE

Corvina, passion fruit, leche de tigre, cilantro, sweet potato

BEEF TARTARE

Sous vide egg yolk, pickled red onion caviar, togarashi, crostini

FRIED GYOZA 3

Lime, mayo, sweet soy sauce gel, sesame seeds, chives

PULLED PORK SLIDER

Coleslaw, barbecue sauce

BEEF SKIRT

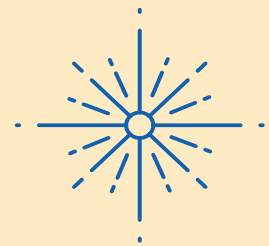
Truffle mashed potato, asparagus, chimichuri, crispy onion, chives

PICANHA

Yuca, chimichuri, padron pepper

SALAD

Mixed greens, roasted red beet, roasted cherry tomato, gorgonzola cheese, bacon crumble, dried cranberries, lemon vinaigrette



All prices in USD including taxes and are subject to change.
If you have a food allergy, please notify your server.





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BAKED SALMON SUSHI

Sushi rice, norwegian salmon, avocado, spicy mayo, furikake

SHRIMP BOWL

Coconut rice, thai mango salad

RISOTTO AL TARTUFO

FETUCCINE PRIMAVERA

Zucchini, mushroom, olives, basil, aubergine, pomodoro

SKIRT STEAK

4oz outside skirt steak, truffle mashed potato, salsa verde

BEEF TARTARE

Sous vide egg yolk, pickled red onion caviar, togarashi, crostini

Sweets

CARAMEL FLAN

APPLE PIE A LA MODE

Vanilla icecream

MINI CHOCOLATE

MOUSE CAKE

Wildberry sorbet, sugar tuile

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