

New Year's Early Eve 2023 £140

Champagne

NV Veuve Clicquot Ponsardin, Yellow Label Brut

Truffle Pão de Queijo

Cassava cheese bread,
Perigord truffle

Cangrejo

Dover crab, spicy cassava cake, tomatillo sauce

Pastel de Choclo

Steamed Peruvian corn cake, **Scottish lobster**, **Oscietra caviar**

Tuna Laqueado

Seared **Akami tuna**, manao crunch, pineapple, tamarillo ponzu

Ensalada de Vieiras

Diver scallops, winter leaves, citrus dressing

Lomi-Lomi

Ora King **salmon**, avocado, coriander, salmon roe

Halibut

Scottish halibut, Latina-style bouillabaisse, queen scallops, tiger prawns, mussels

Solomillo Wagyu

Chilean wagyu fillet, black truffle glaze

Served with
Purée de topinambour
Brocoli y zanahoria

Piña Rostizada

Roasted caramel glazed **pineapple**, corn cake, coconut sorbet

Chocolucuma Chocolate-lucuma mousse,

tamarind gel, tonka bean

Menu to be taken by the whole table and is based on two or more sharing. Should you have any allergies or dietary requirements, please ask your waiter for assistance. Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.