Amazónico

Brunch

$85 per person

Bienvenidos a la Jungla

Latin Bakery Selection

Pão de Queijo
Cassava **cheese** bread

Pan Agridulce
Homemade sweet **bread**

Empanada
Beef empanada

Bocados Amazónicos

Dishes to share

(choice of one per person)

Japazonico Moriawase
Premium selection of **maki & sushi**

Ensalada Amazónica
Mango, **avocado**, confit tomato, kalamansi citrus vinaigrette

Wagyu al Wok
Beef tenderloin stir-fry, sunny-side-up **egg**, potatoes, mushrooms

Ceviche Amazónico
Corvina, leche de tigre, avocado, crispy cassava

Guacamole
Avocado, guacamole mousse, green plantain

Cachapa con Queso
Corn cake, soft **cheese,** pineapple caramel, tropical fruit

Tostada Poché
Avocado toast, poached **eggs**, miso hollandaise

Huevos rotos con Gambas al Coco
Organic **eggs**, cassava chips, wok-fried **shrimp**, coconut sauce

Tortilla Marina
Organic **eggs**, potato omelette, **uni**, **scallops**, sweet chili glaze

Placeres a la Carta

A la Carte Indulgences

Ostras
1/2 dozen 26 • dozen 49
Oysters, rocoto kosho ponzu

Sturia Classic Caviar • 160
Blinis, avocado mousse, crème fraîche

Jamón de Bellota • 35
Iberian **ham** 1oz

For allergy information please ask a member of staff for our Food Allergen Information Card.
Please note that 20% service charge will be added to your bill.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of food-borne illness.

Fogo da Selva

The Art of Flame
Whole **branzino**, **octopus** & **calamari**
with moqueca bisque

Arroz con Mariscos
Seafood rice with **prawns**, **mussels**,
catch of the day finished
with moqueca bisque

A la Brasa

Charcoal-grilled

(choice of one item per person)

Picanha Rodizio
Brazilian-style grilled **rump steak**

Picantón Caipira
Brasa-marinated **chicken**

Ojo de Bife
Argentinian **beef rib eye**

Salchicha Parrillera
Grilled **sausage**, tomato, chimichurri

Brocheta de Vegetales
Charred **Vegetables** Skewer

Fogo Selection

Langostino Jumbo • 32
Jumbo **prawn**

Costilla de Cordero • 42
Rack of Australian **lamb**

Entraña • 59
Skirt **steak**

Chuletón • 198
Niman Ranch prime cowboy **steak**

Guarniciones

Sides

(choice of one item per person)

Macarrones
Baked elbow pasta, **pork jowl**,
truffle garlic cream

Wok de Verduras
Stir-fried seasonal **vegetables**,
kimchi

Papas
Crushed **potatoes**,
rosemary, garlic

Crispy Mandiocas
Cassava fries, chipotle,
Parmesan cheese

Postres

Desserts

Chef's Curated Dessert Selection

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