

SOUL

Infladita

Scallop / Mezcal / Shallot cream

Ceviche

Hamachi / Green peas / Colombian Cubio

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil / Lavender

-

Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

-

Binchotan Grilled Galician Octopus

XO sauce infused tortilla / Yunan green chilli xnipec /

Second service chicken & clam consommé with Mezcal emulsion

Spanish Corvina

XO sauce / Peruvian oca

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Corn Mousse

Coconut / Grilled pineapple / Sparkling Tepache

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Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK \$888.00

JOURNEY

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Hamachi / Green peas / Colombian Cubio

Erizo

Corn / Guatemalan coffee / Cachaça / Lime

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil / Lavender

-

Signature Danish Langoustine

Ecuadorian cacao expressions

Add on HK\$480

-

Spanish Corvina

Venezuelan fosforera / Costa Rican cassava / Cilantro

Tuscan Veal Rack

Strawberry anticucho / Argentinian mint chimichurri / Peruvian oca

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Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

-

Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK \$1488.00

SOMMELIER'S SELECTION

WINE PAIRINGS

THREE GLASSES

HK \$620.00

FIVE GLASSES

HK \$850.00

BY THE GLASS

Miolo Brut N.V., Brazil

HK \$140

Montonale Orestilla Lugana 2018, Italy

HK \$160

Riccitelli Vino de la Chacayes Malbec 2019, Argentina

HK \$250

Minuty Prestige Rosé 2021, France

HK \$168