



Starters and salads

***Seabass Tiradito
Tamarind Leche De Tigre
Green Papaya
Corn***

***Soy Sauce And Muscovado Sugar Cured Tuna
Shaved Fennel, Beets And Scallion Crudités
Shiitake Filo Cigar
Cilantro Pesto***

***Locally Caught Shrimp
Root Vegetables
Papaya
Soy And Lime Dressing
Toasted Cashew Nuts***

***Yellow Fin Wahoo Crudo
Aji Amarillo Ponzu
Avocado
Tortilla***

***Ras El Hanout Spiced Shrimp
Smoked Baba Ganoush
Tomato Compote
Black Olive Tapenade***

***Heirloom Carrots
Edible Soil
Almond Herb Cheese
Arugula***

Grilled Heart Of Palm

Ras El Hanout

Mango

Avocado

Macadamia

Mango And Vegetable Salad

Chicken And Avocado

Lemon, Soy And Ginger Dressing

Mint And Culantro

Farro

Pickled And Fresh Mango

Roasted Squash

Tamarind Miso Dressing

Basil

Romaine Lettuce

Heart Of Palm

Pineapple Dressing

Toasted Almonds

Yellow Fin Tuna Tataki

Orange And Ginger Ponzu

English Cucumber

Sesame Crumble

Octopus

Corn Ash Oil

Arugula

Red Onion

Peruvian Olive

Lentils

White Miso Infused Shrimp

Cauliflower

Passionfruit

Green Juice



Entrees

Vegetarian

***Vegetable Moroccan B'stilla
(Moscato Pumpkin, Mushroom, Raisin and Almond Filling)
Chickpea Tomato Ragout
Roasted Garlic and Ginger Spiced Asparagus***

***Quinoa bisquit
Mushroom ragout
Grilled garden vegetables
Spinach & Kale
Macadamia Nuts***

***Cous Cous Stuffed Organic Red Peppers
Salsa Verde
Cashew cream
Green Papaya Picadillo
Grilled Spring Onion***

***Vegetarian Yellow Curry
Culantro Pesto
Roasted Eggplant
Orange And Achiote Spiced Rice***



Seafood and meats

***Yellow Fin Tuna
Smoky Poppy Seed Crust
Salsa Verde
Cubaze beans
Squash And Sweet Potato Puree***

***Octopus, Corvina, Jumbo Shrimp
Saffron Nage
Cilantro Aioli
Golden Filone***

***Grilled Free Range Beef Tenderloin
Passionfruit Miso Glaze
Ginger And Garlic Sauteed Baby Pak Choy***

***Spiny Lobster And Slow Cooked Pork Belly
Blackberry Rosemary Gastrique
Caramelized Corn And Asparagus***

***Grilled Grouper Filet
Vanilla Bouillabaise Nage
Portobello Mushrooms
Fennel
Cherry Tomatoes***

***Sesame Crusted Yellow Fin Tuna
Aji Amarillo Sauce
Braised Eggplant
Sautéed Pak Choy***

***Teriyaki Glazed Daily Catch
Arugula Ginger Pesto
Plantain***

Roasted Vegetables



Desserts

Flourless Chocolate And Macadamia Torte
Dark Chocolate Ganache
Dark Chocolate Gelato

Pineapple Ginger Compote
Coconut Mousse
Salty Sesame Caramel Crumble
Passionfruit

Purple Corn Atol
Mango Chili Compote
Macadamia Brittle
Organic Cocoa Nibs

Almond Financier
Coffee Flavoured Custard
Star Anise Spiced Plum Compote

Coconut Pound Cake
Passionfruit Custard
Chocolate Gelato
Tropical Fruit

Almond Soil
Guanabana
Uchua
Pistacchio Gelato

Pb&J
Ganache 65%
Milk Gelato