

DINNER | TUESDAY-SATURDAY

SOUL

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Buri / 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

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Yunan Morel Taco

Mexican 21-ingredient mushroom mole / Foie Gras

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Amadai

Venezuelan fosforera / Costa Rican cassava / Cilantro

-

Avocado Leaf

Avocado fruit / Strawberry / Hibiscus

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Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

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Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK\$1888

SOMMELIER'S SELECTION

WINE PAIRINGS

STANDARD

HK\$999

PREMIUM

HK\$1588



All prices will be subject to 10% service charge.

DINNER | TUESDAY-SATURDAY

JOURNEY

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Buri / 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

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Hokkaido Scallop

Changua / Guasca / Kabu turnip

Yunan Morel Taco

Mexican 21-ingredient mushroom mole / Foie Gras

Amadai

Venezuelan fosforera / Costa Rican cassava / Cilantro

Avocado Leaf

Avocado fruit / Strawberry / Hibiscus

Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

-

Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK\$2288

SOMMELIER'S SELECTION

WINE PAIRINGS

STANDARD

HK\$999

PREMIUM

HK\$1588



All prices will be subject to 10% service charge.