

LUNCH | TUESDAY-FRIDAY

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

-

Pertuis Asparagus

Lemon thyme / Homemade matambre bacon / Cilantro

-

Confit Cod Fish

XO sauce / Peruvian oca

-

Corn Mousse

Coconut / Grilled pineapple / Sparkling Tepache

-

Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK\$888

SOMMELIER'S SELECTION

BY THE GLASS

THREE GLASSES	HK\$620
FIVE GLASSES	HK\$850

BY THE BOTTLE

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



All prices will be subject to 10% service charge.

LUNCH | TUESDAY-FRIDAY

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

-

Confit Cod Fish

Venezuelan fosforera / Costa Rican cassava / Cilantro

Aveyron Lamb Saddle

Strawberry anticucho / Argentinian mint chimichurri /
Peruvian oca

-

Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

-

Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK\$1488

SOMMELIER'S SELECTION

BY THE GLASS

THREE GLASSES HK\$620

FIVE GLASSES HK\$850

BY THE BOTTLE

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



All prices will be subject to 10% service charge.

LUNCH | SATURDAY

SOUL

Complimentary glass of
Perrier-Jouët Blason, France

Infladita

Scallop / Mezcal / Shallot cream

Ceviche

Hamachi / Green peas / Jicama

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil /
White sesame

-

Signature Danish Langoustine

Ecuadorian cacao expressions
Add on HK\$480

-

Green Asparagus

Lemon thyme / Homemade matambre bacon / Cilantro

-

Confit Cod Fish

XO sauce / Peruvian oca

-

Corn Mousse

Coconut / Grilled pineapple / Sparkling Tepache

-

Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK\$1180

SOMMELIER'S SELECTION

WINE PAIRINGS

THREE GLASSES

HK\$620

FIVE GLASSES

HK\$850



All prices will be subject to 10% service charge.

LUNCH | SATURDAY

JOURNEY

Complimentary glass of
Krug Grande Cuvée, France

Infladita

Carabinero / Mexican recado negro / Nomad caviar

Ceviche

Hamachii / Green peas / Jicama

Erizo

Corn / Guatemalan coffee / Cachaça / Lime

MONO-made Sourdough Bread

Eva Aguilera biodynamic Arbequina olive oil /
White sesame

-

Signature Danish Langoustine

Ecuadorian cacao expressions
Add on HK\$480

-

Confit Cod Fish

Venezuelan fosforera / Costa Rican cassava / Cilantro

Aveyron Lamb Saddle

Strawberry anticucho / Mint chimichurri / Peruvian oca

-

Banana Mousse

MONO-made chocolate / Venezuelan sarrapia

-

Dulces & Tea

Argentinian Mate cocido / Alfajor / Chamoy

HK\$1680

SOMMELIER'S SELECTION

WINE PAIRINGS

THREE GLASSES

HK\$620

FIVE GLASSES

HK\$850



All prices will be subject to 10% service charge.