

BRUNCH MENU

PRIX - FIX MENU

Including bottomless mimosa, bellini or prosecco

\$50 ppl

APPETIZER

choice of

AVOCADO TOMATO AND HAWAIIAN HEARTS OF PALM SALAD
lemon dressing • fetta cheese

PINK SHRIMP ACEVICHADO
aji limo • leche de tigre aioli • crispy capers

BEEF CARPACCIO
julienne daikon • baby arugula • yuzu • capers

OH-GRANOLA
yogurt • fresh fruits • honey

MAIN

choice of

SMOKED SALMON EGG BENEDICT
hollandaise sauce • country bread toast

SNAPPER A LA PLANCHA
coconut rice • bok choy • pineapple pepper chutney

SHRIMP AND WILD MUSHROOMS LINGUINI
mix mushrooms • creamy bordelaise • sundried tomatoes

GRILLED SKIRT STEAK
fried yucca • watercress • guasacaca sauce

ROASTED YOUNG CHICKEN
butternut squash purée • royal trumpet • frisée • roasted beets • onion soy demi-glaze

DESSERT

choice of

BASIL STRAWBERRY SALSA
mandarin sorbet

CHOCOLATE MANGO BAR
passion sorbet

RASPBERRY CITRUS TART
ginger berry sauce

APPETIZER

A la carte

JAPANESE HAMACHI ESPUMA •
yuzu kosho espuma • micro cilantro

24

ROCK SHRIMP TIRADITO
aji amarillo aioli • red onion • cilantro

23

CEVICHE MIX (sashimi grade) •
flake • octopus • red onion
crispy sweet potato

18

TENDERLOIN BEEF CARPACCIO •
beef tender loin • julienne daikon • baby arugula
extra virgin olive oil • crispy capers

26

BIG EYE TUNA POKE RICE (sashimi grade) •
sesame chili • hijiki • red onion • japanese rice

26

COLD BAR

1oz Royal white sturgeon caviar
Maine Lobster
Alaskan King Crab Leg

120
55
32

OYSTERS

3 pieces

Kumamoto*
Shigoku*
Kusshi*
Maple Point*

12
12
12
12

MAIN

BURRATA WITH IBERICO PATA NEGRA HAM
fennel arugula salad • tomato toast • mustard oil

28

CHILEAN SEABASS
maple glazed eggplants • hawaiian hearts of palm
basil soy butter

43

SEARED TUNA SALAD (sashimi grade)
field greens • avocado • passion fruit dressing

24

KING CRAB EGG BENEDICT
toasted sourdough • alaskan king crab
yuzu hollandaise

32

BINCHOTAN CHARCOL GRILL

BONE - IN RIB EYE 32 oz (to share)
CHAIRMAN'S RESERVE TENDERLOIN

85
46

KOREAN MARINATED SHORT RIBS
SCOTTISH SALMON

38
29

BEVERAGE SPECIALS

SPECIAL WINES BY THE GLASS 7
BOTTOMLESS BLOODY MARY 23
BOTTOMLESS MOËT & CHANDON ROSÉ 95
BOTTOMLESS SANGRIA 23

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.
18% service charge will be included for all parties.

Pral frè sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.