

BRUNCH MENU

PRIX - FIX MENU

Including bottomless mimosa, bellini or prosecco

\$55 ppl

APPETIZER

choice of

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

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

BEEF CARPACCIO
julienne daikon • baby arugula • yuzu • capers

OH-GRANOLA
yogurt • fresh fruits • honey

MAIN

choice of

SHRIMP AND WILD MUSHROOMS LINGUINI
mix mushrooms • creamy bordelaise • sun dried tomatoes

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

SMOKED SALMON EGG BENEDICT
yuzu hollandaise sauce • country bread toast

GRILLED SKIRT STEAK
fried yucca • watercress • guasacaca sauce

ROASTED FREE RANGE YOUNG CHICKEN
crushed purple potatoes • rainbow baby carrots • oyster mushrooms • ají amarillo sauce

DESSERT

choice of

PISTACHIO FINACIER
fig sangria • white chocolate

MACADAMIA CHOCOLATE BAR
bitter almond ice cream

BLACK FOREST
griotte sauce

APPETIZER

A la carte

JAPANESE HAMACHI ESPUMA*
yuzu kosho espuma • micro cilantro

24 BIG EYE TUNA POKE RICE (sashimi grade)* 26
sesame chili • hijiki • red onion • japanese rice
ají amarillo aioli • red onion • cilantro

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

18 TENDERLOIN BEEF CARPACCIO* 26
beef tenderloin • julienne daikon • baby arugula
extra virgin olive oil • crispy capers

COLD BAR

1oz Royal white sturgeon caviar
Butter Poached Alaskan King Crab Leg
Stone Crab and Veuve Clicquot champagne Pairing
Maine Lobster

OYSTERS

3 pieces

120 Kumamoto* 12
32 Shigoku* 12
MP Kusshi* 12
55 Maple Point* 12

MAIN

A la carte

BURRATA WITH IBERICO PATA NEGRA HAM
avocado • tomato • spanish chorizo • sherry arugula dressing

28 CHILEAN SEABASS 43
maple glazed eggplants • hawaiian hearts of palm
basil soy butter

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

32 BROILED BRANZINO 34
watercress • tomato • avocado • aji amarillo vinaigrette

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

24 SEARED TUNA (sashimi grade) 36
caramelized onion • white soy • avocado
heirloom tomato • jasmine rice

BINCHOTAN CHARCOL GRILL

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

85 KOREAN MARINATED SHORT RIBS 38
46 SCOTTISH SALMON 29

BEVERAGE SPECIALS

SPECIAL WINES BY THE GLASS 7
BOTTOMLESS BLOODY MARY 23
BOTTOMLESS MOËT & CHANDON BRUT 70

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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.