

# 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 • 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

GRIOTTE GAZPACHO  
lychee sorbet

MACADAMIA CHOCOLATE BAR  
bitter almond

MOUNT BLANC  
caramel hazelnut 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 LANSON BRUT ROSÉE 30

\*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.