

SENSORIAL BITE 80g

Poached lobster, cauliflower purée, champagne foam, lobster bisque.

+Additional cost

THE PREFIXED 3 COURSE MENU

Choose one dish from each course

1° COURSE - ONE CHOICE

HEIRLOOM SALAD 150 g

Tomatoe, homemade mozzarella, pesto sauce and roasted beets.

KAMPACHI SEAFOOD CARPACCIO 120 g

Capers, preserved lemon and fennel, and honeydew gazpacho.

RAW OYSTERS 6 pcs

Pacific oysters from Bahia Magdalena, mignonette sauce, tobiko and chintextle aioli.

PORCINI OYSTERS 6 pcs

Pacific oysters from Bahia Magdalena, chives, porcini sauce and truffle.

TARTAR FILET 125 g

USDA Prime Tenderloin, chives, parsley, quail egg, mustard, truffle and lavash.

BONE MARROW & YELLOW TUNA 150 g

Tuna tartare, aged ponzu, arugula, sourdough bread.

SEARED SAN CARLOS SCALLOPS 75 g

Corn purée, smoked pancetta, crunchy corn nuts, Serrano mayonnaise and Cotija cheese.

2° COURSE - ONE CHOICE

TRUFFLE FETTUCCINE 200 g

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

20-LAYER LASAGNA 120 g

Wagyu beef, Passata, basil, Parmigiano Reggiano foam.

SEARED SEA BASS 220 g

Clam sauce, spinach, preserved lemon.

LAMB SHANK OSSOBUCO 400 g

Potato pie, chard and lavender.

MISO BRAISED VEAL CHEEK 180 g

Polenta with piquillo peppers, onion chips, Maitake mushrooms and cipollini onions.

SPAGHETTI CACIO e PEPE

WITH IBERIAN HAM 150 g
Flambéed, 5J's Ibérico ham, black pepper, Parmigiano Reggiano, and fresh chives.

DESSERTS - ONE CHOICE

SWEET PEACH 150 g

Rosemary ganache, gin, rose spheres, peach and raspberry core.

TROPICAL DELIGHT 150 g

Coconut sorbet, passion fruit cream, mango and basil gel, passion fruit meringue.

MOKA PARFAIT 150 g

Coffee parfait, chocolate 70%, mascarpone, sablée, cocoa ground.

SMOKED CHOCOLATE & HAZELNUT 150 g

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp.

JOSPER GRILL AT MONALISA

WHOLE RED SNAPPER 800 g

Fennel salad, fine herbs, lemon and caper sauce.

ATLANTIC CANADIAN LOBSTER 400 g

Butter, paprika, roasted lime, arugula, asparagus.

TENDERLOIN FILET USDA Prime aged 90 days, with your selection of two sides. 14 oz (400 g)

AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN, AGED 90 DAYS, BMS 7 - 16 oz (453 g)

Savor exquisite flavors of Purebred Australian Wagyu beef.

KURO AMERICAN WAGYU RIB EYE - BSM 7 - 16 oz (453 g)

Red - Ample level of marbling "Meaty & Robust Flavor"

SIDES - CHOICE OF TWO

French fries with truffle ◆ Mashed potato ◆ Roasted baby vegetables ◆ Mashed sweet potato ◆ Grilled caesar

PREMIUM WINE PAIRING

Refine your palate with our exclusive wine pairings, meticulously chosen to complement every course. +Additional cost



(VEGAN)



(VEGETARIAN)



(GLUTEN FREE)