



	Price	VI
<b>Starters</b>		
Homemade Guacamole <b>V G</b> Avocado, Lime, Tomato, Red Onion, Jalapeno, Mexican Cheese and Fresh Coriander Served with Blue Corn Chips	22	-
Corn on the Cob <b>V G</b> Sweet Corn, Butter, Lime, White Cheese, Parmesan Cheese, Chili Powder, Cream and Coriander	14	-
Three Tomatoes Salad <b>V G</b> Avocado, Oaxaca Cheese, Rocket, Basil, Oregano and White Wine Vinaigrette	24	-
Deep Fried Provoleta Cheese <b>V</b> Sweet Tomato Sauce, Rocket, Basil, Onion and Fennel Salad	22	-
Reef Fish and Prawn Ceviche <b>S G</b> Pickled Onion, Sweet Corn, Coriander, Lime, Mango Dressing and Red Chili	28	-
Grilled Octopus <b>S G</b> Crispy Potatoes, Pesto, Mixed Herb and Cherry Tomato Salad	26	-
Corn Truffle and Duck Quesadilla Huitlacoche Mushroom, Confit Duck, Mozzarella Cheese, Tomato Salsa and Cream	30	-
Homemade Beef and Lamb Ring Sausage <b>G N</b> Blue Corn Tortilla, Grilled Tomato Sauce and Vine Tomato	24	-

**V** Vegetarian    **S** Seafood    **A** Alcohol    **N** Nuts    **G** Gluten free

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	Price	VI
<b>Mains</b>		
Vegetable Stuffed Bell Pepper <b>V G</b> Arborio Rice and Mixed Vegetable Stuffing, Walnut Cream Sauce, Toasted Almonds and Fresh Pomegranate	30	-
Reef Fish Fillet Veracruz Style <b>S G</b> Local Grilled Reef Fish, Veracruz Style Tomato Sauce, Bell Pepper, Onion, Olive and Mixed Nut Salad	35	-
Latin Style Lobster Thermidor <b>S</b> Oven Gratinated Whole Lobster Thermidor Style with Latin Spices	79	20
Chipotle Prawns <b>S</b> Grilled Prawns with Chipotle Pepper Cream Sauce	55	-
Prawn and Fish Valencia Style Paella for Two <b>S G</b> Local Reef Fish and Prawns, Bomba Rice, Smoked Paprika, Saffron, Green and Broad Beans Please Allow Forty Minutes for Preparation	62	-
Sous Vide Duck Breast in Mole Sauce <b>N G</b> Home Mode Chocolate Mole Sauce, Mixed Herb, Crispy Tortilla, Orange and Strawberry Salad with Tomato Rice	45	-
Grilled Beef Tenderloin Churrasco <b>G</b> Beef Tenderloin, Vine Tomatoes, Grilled Long Green Onion with Chimichuri Sauce	50	-
Achiote Marinated Lamb Loin Grilled Lamb Loin, Red Achiote Marinade, Herb Cream Sauce and Baby Corn Gratin	47	-

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<b>Sides</b>		
Salted Potatoes, Blue South American Potatoes and Dried Crusted Salt V G	9	2
Creamy Mashed Potatoes, Butter and Cream V G	6	-
Green Mango and Tomato Salad V G	6	-
Grilled Mixed Seasonal Vegetables V G	7	-
Tomato Rice, Cooked Latin Style V G	5	-
Blue Corn Tortillas V G	6	-

## Dessert

Chocolate Soufflé A	22	-
Light Chocolate Soufflé Served with Grand Marnier, Vanilla and Raspberry Sauce (Served as Non-alcoholic Option)		
Tres Leches	18	-
Sweet Vanilla Sponge served with Raspberries and Three Milk Sauce		
Mango Pana Cotta	18	-
Fresh Mango Flavour Pana Cotta, Served with Balsamic Caviar and Mixed Berries		
Corn Torte	18	-
South American Sweet Corn served with Vanilla Ice Cream with Strawberry Coulis		
Seasonal Sliced Fruits	18	-
Homemade Ice Cream (Per Scoop)	6	-
Lemongrass Ice Cream		
Pandan Ice Cream		
Coffee Ice Cream		
Homemade Sorbet (Per Scoop)	6	-
Coconut		
Lemon		
Apricot		

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