



## Destination Dining

### Oceano Nikkei

Indulge in a delectable Japanese-Peruvian fusion dining experience under a canopy of stars by the ocean.

#### Starters

##### *Hollow Crispy Semolina Shell*

White Reef Fish with Citrus- Leche De Tigre Sauce, Tobiko, Roasted Sweet Potato, Cilantro Leaves, Sesame Seeds

##### *Tiradito of Pulpo and Scallops*

Grilled Octopus, Seared Scallops, Microgreens, Crispy Quinoa, Ponzu Soy Sauce, Hot Garlic-Chili-Ginger Oil

##### *Nikkei Sushi Moriawase*

Spicy Yellowfin Tuna Rolls, Salmon Aburi Nigiri, Avocado Temaki, Maguro Zuke

##### *Miso Glazed White Reef Fish*

Purple Potato, Pickled Yellow Daikon



#### Sorbet

##### *Yuzu & Passionfruit Sorbet*



#### Main Course

##### *Grilled T-Bone Steak served on Pink Himalayan Salt Block*

Nikkei's Furikake Rice, Mixed Garden Leaves, Roasted Vegetables, Creamy Spinach, Vine Tomatoes, Roasted Halved Garlic, Grilled Halved Lemon, Dijon Mustard, Horse Radish Cream, Aji Amarillo Sauce, Trio of Sea Salt Flakes



#### Nikkei Sweet Delights

Matcha Alfajores, Yuzu Cheesecake, Mango Mochi  
Pisco Sour Matcha, Café Helado Peruano or Lemongrass Tea

USD 210 per person

##### *Choice to upgrade your main course*

Grilled tomahawk sterling silver and chicharron - USD 250 per person

##### *Optional*

Relish the romance of breathtaking maldives, aboard a sunset cruise with canapés and champagne - USD 120 per person.