

IMPERFECTO
by Enrique Limardo 
CHEF'S TABLE

AMUSE

Oyster & Caviar | Ceviche Tart | Caracas-Breast | Mushroom Soup | Corn Dog
Philippinot Brut royale reserve, Champagne France NV

I

BUÑUELO DE VIENTO

King crab, Osetra caviar
Gavalas Winery, Natural Ferment, Assyrtiko Greece 2022

II

CALARAMEN

Giant Squid Noodles, chicken consommé, Quail egg
Narutotai Muroka Nama Genshu Ginjo Sake

III

MADAI

Sea Bream, Lettuce BBQ, Broccolino Tabbouleh
Cantina Terlano, Winkl, Sauvignon blanc Italy 2022

IV

TORO CROSTINI

Sheep's milk Ricotta, Caviar, pickled baby Turnips, sweet Plantain brioche
Movia Rebula Ribolla gialla Slovenia 2020

V

ARROZ CON PATO

Carolina rice, Duck tongue, dry-aged Duck
Alto Moncayo, Veraton, Garnacha, Spain 2020

VI

VENISON RACK

Sweet potato Aligot, Chivo en Coco sauce
Andeluna Pasionado, Cabernet Franc, Argentina 2020

VII

WAGYU

A5 Wagyu, Yuca Buñuelo, guasacabi, jus
Barone Ricasoli, Casalferro, Merlot, Italy 2018

VIII

SORBETE

Grilled Pineapple & Coconut

IX

PEACH & MATCHA

Pickled peach, matcha sponge, white peach sorbet,
yogurt foam, lemon verbena granita
Cordero San Giorgio, EXERGIA, Moscato d'Asti, Piedmont

X

CHOCO BANANA

Banana ice cream, 72% cremeux, halva caramel, Olive oil chocolate crumble
Madeira Rainwater, Calvados, Earl Grey tea, Cherry, burrata brine

PETITE SWEETS

Pate de fruit, limoncello financier, coffee bonbon

IMPERFECTO
by Enrique Limardo 
CHEF'S TABLE

AMUSE

Oyster & Caviar | Ceviche Tart | Caracas-Breast | Mushroom Soup | Corn Dog
Philippinot Brut royale reserve, Champagne France NV

I

BUÑUELO DE VIENTO

King crab, Osetra caviar
Gavalas Winery, Natural Ferment, Assyrtiko Greece 2022

II

CALARAMEN

Giant Squid Noodles, Chicken Consommé, Quail egg
Narutotai Muroka Nama Genshu Ginjo Sake

III

MADAI

Sea Bream, Lettuce BBQ, Broccolino Tabbouleh
Cantina Terlano, Winkl, Sauvignon blanc Italy 2022

IV

TORO CROSTINI

Sheep's milk Ricotta, Caviar, pickled baby Turnips, sweet Plantain brioche
Movia Rebula Ribolla gialla Slovenia 2020

V

ARROZ CON PATO

Carolina rice, Duck tongue, dry-aged Duck
Alto Moncayo, Veraton, Garnacha, Spain 2020

VI

VENISON RACK

Sweet potato Aligot, Chivo en Coco sauce
Andeluna Pasionado, Cabernet Franc, Argentina 2020

VII

WAGYU

A5 Wagyu, Yuca Buñuelo, guasacabi, jus
Barone Ricasoli, Casalferro, Merlot, Italy 2018

VIII

SORBETE

Grilled Pineapple & Coconut

IX

PEACH & MATCHA

Pickled peach, matcha sponge, white peach sorbet,
yogurt foam, lemon verbena granita
Cordero San Giorgio, EXERGIA, Moscato d'Asti, Piedmont

X

CHOCO BANANA

Banana ice cream, 72% cremeux, halva caramel, Olive oil chocolate crumble
Madeira Rainwater, Calvados, Earl Grey tea, Cherry, burrata brine

PETITE SWEETS

Pate de fruit, limoncello financier, coffee bonbon

