

PINNACLE

Our contemporary menu brings you an exciting, vibrant and eclectic mix of Latin American flavours. Discover Peruvian staples at the Ceviche Bar and embark on a gastronomic adventure with your family and friends over our sharing plates. Complement your dishes with our discerning selection of imported fine wine and Champagne to make the most out of your experience with us.

If you have any special dietary restriction, please inform our service team.

Leave it to Chef Rodrigo

Let yourself enjoy a memorable culinary journey by Chef Rodrigo, as he takes you to a place where West meets East. A delightful combination and fusion of Latin American flavours with Asian influences that come together for you and are brought to your table in a humble but unique presentation.

Don't forget to compliment your dinner with our amazing & refreshing cocktails that will surely make your evening an unforgettable experience. All you have to worry about is having the best time!

Menu of the Moment

Japanese Hamachi

Latin tomato citrus sauce · Latin potato · seafood sauce

Crispy Tortilla & Tuna

avocado · Mexican dried chilli miso · kalamansi

Wagyu Beef Rump Skewers

Peruvian chilli · green herbal sauce · pickled onion

Crab Roll

Peruvian chilli · avocado · Latin potato

Lobster Veracruz

caper · olive · Mexican tomato sauce

Braised Short Ribs

Latin potato · girolle mushroom · Asian mole

Guava Catalan Cream

almond caramel sponge · guava sorbet · crispy tuile

988 per person

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Marinated Seafood

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| JAPANESE HAMACHI | 198 |
| Latin tomato citrus sauce · Latin potato · seafood sauce | |
| CHARRED OCTOPUS | 178 |
| Peruvian marinating sauce · avocado · watermelon radish | |
| MACKEREL | 198 |
| Mexican seed & orange sauce · Peruvian corn · cactus | |
| RED SEA BREAM | 178 |
| Mexican rice & cinnamon · coconut · lime | |

And few more...

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| IBERICO JAMON 48-MONTH | 298 |
| pickled onion · toasted rustic bread · grated tomato | |
| CURED & SLICED WAGYU BEEF | 198 |
| Australian M5 sirloin · chilli crackers · yuzu ponzu sauce | |
| OYSTERS OF THE MOMENT (3 PCS) | 228 |
| shallot vinegar | |

From the grill

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| AUSTRALIAN WAGYU M7 BONE-IN RIB-EYE (1.5kg) | 1,988 |
| herbal sauce · pickled vegetables · Mexican chilli sauce | |
| RANGER VALLEY WAGYU M5 PORTERHOUSE (1kg) | 1,688 |
| herbal sauce · pickled vegetables · Mexican chilli sauce | |
| PEANUT MULLET FISH | 688 |
| peanut Mexican sauce · saffron rice · lime | |

Starters

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| TABLE SIDE HERBAL GUACAMOLE | 178 |
| Mexican avocado · crispy pork skin · tomato | |
| HEIRLOOM TOMATO SALAD | 148 |
| bamboo shoot · Latin vinaigrette · Mexican cheese | |
| CRISPY TORTILLA & TUNA | 148 |
| avocado · Mexican dried chilli miso · kalamansi | |
| CHORIZO & BEAN | 128 |
| black bean · jalapeño sauce · Mexican cheese | |
| BOMB BITE | 138 |
| marinated pork · Mexican red chilli sauce · pineapple | |

To share or not

PREMIUM SEAFOOD PAELLA 1,388

lobster · scallop · mussel · prawn · octopus · saffron rice

PIGEON & FOIE GRAS PAELLA 1,388

morel mushroom · Spanish pepper · black truffle

LOBSTER VERACRUZ 398

caper · olive · Mexican tomato sauce

SUCKLING PIG TERRINE 358

red sweet Mexican sauce · Spanish pepper · pineapple

DUCK MOLE 358

corn · Mexican mole sauce · potato

BRAISED SHORT RIB 698

Latin potato · girolle mushroom · Asian mole

STUFFED MEXICAN CHILLI 198

nogada Mexican cream sauce · impossible meat · nut salad

Rolls

CRAB 138

Peruvian chilli · avocado · Latin potato

WHITE ANCHOVIE 138

Spanish pepper · asparagus · Spanish chorizo

LOBSTER ROLL 178

jicama · amaranth · Japanese ginger

Mexican Tacos

PORK CHAR SIU 148

corn tortilla · jicama · cucumber

OYSTER 148

avocado · sour cream · cucumber

BEEF TONGUE 148

coriander mayo · burned green sauce · mozzarella cheese

Peruvian Skewers

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|--|------------|
| WAGYU BEEF RUMP | 188 |
| Peruvian chilli · green herbal sauce · pickled onion | |
| ABALONE | 188 |
| Peruvian chilli · mint · pepper drop | |
| YELLOW CHICKEN | 148 |
| smoked pineapple · orange Mexican sauce | |

Side dishes

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|---------------------------|-----------|
| ROASTED BABY CORN | 98 |
| CHARRED BROCCOLINI | 88 |
| SPANISH PEPPERS | 98 |
| ROASTED POTATO | 78 |

Desserts

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| RICE PUDDING | 98 |
| cinnamon ice cream · chocolate & caramel sauce · crispy churro | |
| TONKA BEAN & MEXICAN COFFEE | 98 |
| hazelnut sponge · orange foam · Mexican coffee ice cream | |
| GUAVA CATALAN CREAM | 98 |
| almond caramel sponge · guava sorbet · crispy tuile | |
| LIME & CITRUS TOMATO | 98 |
| coconut Malibu rum cream · Latin fruit & passion fruit · pineapple | |
| SEASONAL FRESH FRUITS | 98 |
| passion fruit sorbet | |