

# APERITIVOS

LUNCH A LA CARTE

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Wood-fired Sourdough brushed with Wagyu Fat, 10  
'Yerba Mate' Smoked Sea Urchin Butter

## Plato De Empanada

3 Empanadas | 6 Empanadas

15 29

*Empanadas from Three Argentinian Regions*

Beef Flank | Cumin | Aji Molida

Charred Corn | Gouda | Paprika

Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 36

Mud Crab cooked under Almond Wood Embers |  
Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 28

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

New Zealand Mussels and Bamboo Clam 'Caldero' 32

Air-flown New Zealand Green Lipped Mussels and Bamboo Clam  
steamed in White Wine, Bay Leaf and Thyme | Garlic Butter Crumb

Free Range Corn-fed Chicken 'A La Cruz' 26

Warm salad of Spatch-cooked Free Range Chicken over the embers |  
Heirloom Carrots | Pomegranate | Raisins | Walnuts | Green Olives

Crispy Veal Sweet Breads in two styles 26

'Parrilla' and 'Milanese'

Salad of Cameron Highlands Tomato | Cucumber |  
Avocado | Yellow Pine Nuts

Provoleta 'Chapa' 24

Provolone Cheese fired on the cast iron skillet | Capers | Sage |  
Shallots | Fugazetta

## PLATO PRINCIPAL

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Black Cod 'A la Plancha'	54
Seaweed Chimichurri   Crushed Potatoes with Preserved Lemon	
Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs	44
Gremolata	
Crispy Argentine Style Artichoke	42
Sunchoke, Quinoa and Parmesan 'Risotto Al Salto'   Seeds and Nuts	
Amelia Park Lamb Saddle on the Bone	52
Rosemary   Eggplant Escabeche   Hot Palermo Pepper Sauce	
'Devesa' Argentinian Grain-fed Thick Skirt 250g	48
Red chimichurri <i>please allow 30-45 minutes depending on preferred doneness</i>	

## VERDURAS

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Potatoes from the New World 'Rescoldo'   Sundried Tomato Tapenade	12
Pickled Heirloom Carrots 'Rescoldo'   Honey	12
Purple Asparagus 'Parrilla'   Lemon	14
Wood-fired White Corn   Corn 'Humita'	12
Palermo Peppers 'Parrilla'   Smoked Salt	12

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## POSTRE

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Flan 'Adriana'   Dulce De Leche	24
Choco Torta   Gianduja Sorbet   Hazelnut	22
Citrus Poached Quince   Blueberries   Bay Leaf and Orange Ice Cream	22

## QUESO

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Cabrales Blue   Cremoso   Malbec Poached Quince   Walnut Wafers	28
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## CON CAFÉ

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Alfajores   Dulce De Leche Cookies	3 <i>each</i>
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# SET LUNCHEON MENU

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## 3-Course

\$48<sup>++</sup> (per person)

### APERITIVOS (Select 1)

#### 'Locro Argentino'

Argentinian Style Smoked Pork Hock | Pumpkin and Corn Soup

Cured Ocean Trout | Avocado | Sour Cream |  
Lime | Coriander

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### PLATO PRINCIPAL (Select 1)

#### Argentinian Devesa Beef Cheek Carbonada

Humita | Chimichurri

Sustainable Sea Bass | Caponata |  
Crispy Baby Potatoes | Salsa

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### POSTRE (Select 1)

#### Pannacotta

Peach compote | Rosemary Mango Ice Cream

#### Dulce De Leche

Chocolate and Olive Oil Mousse | Blueberries

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All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.  
All menu items are subject to seasonal availability.