

GUILTY LUNCH SET MENU

THB 900++ PER PERSON

All set Lunches including Freshly Baked Corn bread
and Home-Made Guacamole with Tortillas Crisps

CHOOSE 1

BOCADILLO SNACK

Croquetas De Cangrejo 

Crab Croquettes, Spicy Uni Mayonnaise, Coriander

Jalapeño Peppers "Relleno" 

Crispy Jalapeño Peppers, Melting Cheese,
Feta, Togarashi

Tuna and Avocado Tostada  

Crispy Corn Tortillas, Tuna Belly, Avocado Cream,
Avocado, Sesame Seeds

Mushroom and Asparagus Ceviche 

Mushrooms, Asparagus, Coconut Tiger Milk,
Red Onion, Coriander

CHOOSE 1

PLATO FUERTE MAIN COURSES

Red Snapper "A la Plancha" 

Red Snapper, Yellow Salsa De Aji Limo Amarrilla,
Cherry Tomatoes, Shallots, Clams

Oaxacan Style Baked Sweet Potatoes 

Oaxaca Mole, Baked Sweet Potatoes, Zucchini,
Corn, Mushroom, Coriander

Smoked Hibachi BBQ Pork Belly 

Spiced Marinated Pork Belly, Chef's Secret Sauce,
Padron Shishito

Brazilian Style Wagyu Picanha

Wagyu Brazilian Style Grilled Rump Steak,
Aji Limo, Baby Corn Tempura

CHOOSE 1

APERITIVOS STARTERS

Salmon "Tosa-Mi" 

Torched Salmon, Ponzu and Garlic Sauce,
Crispy Shallots, Smoked Salmon Roe

Crispy Soft Shell Crab Salad 

Mesclun Salad, Miso Dressing, Avocado,
Pickled Onions, Coriander

BBQ Pork Belly Salad 

Braised Pork Belly, Crispy Pork Skin,
Pickled Onions, Bell Peppers

Jicama Mango Salad 

Avocado, Mango, Confit Tomato, Kalamansi Citrus

CHOOSE 1

POSTRES DESSERTS

Banana Latina 

Banana Cheesecake, Caramelized Banana Heart,
Coconut Ice Cream

Churros de Naranja

Orange and Lime Churros, Dulce De Leche,
Chocolate Sauce

Tres Leches de Maracuyá  

Three Milk and Almond Sponge Cake, Condensed Milk,
Coconut-Rum Sauce

Exotic Fruit Plate

Lemon Sorbet



Shellfish



Pork



Vegetarian



Vegan



Nuts



Alcohol



Spicy