GUILTY DEGUSTATION MENU

THB 3,200 ++ PER PERSON

Tataki De Atun Rojo 🦞 🕔

Seared Tuna, Kiyoko's Miso Sauce, Avocado, Sesame Oil, Crispy Shallots

Crispy Soft Shell Crab Salad \

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

Prawns Tostada "Al Pastor" 🖞 🧳

Crispy Corn Tortillas, Prawns, Pastor Sauce, Roasted Pineapple, Coriander

Plancha Seared Hokkaido Scallops \textsq

Yellow Chili and Cheese Sauce, Crispy Shallots, Seaweed, Salmon Roe

Seabass with Tucuman Lemon Sauce \text{\textsq}

Cooked in Banana Leaf Prepared Table Side Served with Grilled Asparagus, Chipotle Dressing and Parmesan

Wagyu Grade 9 Picanha

Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Corn Lollipop

Tres Leches de Maracuyá 🚯 🕔

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

