

BEVERAGE SELECTION

CHAMPAGNE PACKAGE

Veuve Clicquot Yellow Label, Brut, Reims, France N.V.

WINE & COCKTAIL PACKAGE

Wine

Lazo Red Cabernet Sauvignon, Central Valley, Chile 2021

Lazo White Sauvignon Blanc, Central Valley, Chile 2022

Cocktails

Pisco Sour, Margarita, Horchata

Draught Beer

Chang

Soft Drinks

Coke, Coke Zero, 7UP, Soda Water, Tonic, Ginger Ale

guilty
BANGKOK

La Noche
Lucca
NIGHT
BRUNCH

Every Friday & Saturday

THB 1,950++
Food + Beer, wine and cocktails

THB 3,700++
Food + Beer, wine, cocktails and champagne

COLD APPETIZERS (Free-Flow Selection)

Holy Guacamole! 🌿

Avocado Guacamole, Crispy Tortillas

Jicama Mango Salad 🌿

Avocado, Mango, Confit Tomato, Kalamansi Citrus

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

Spicy Tuna Miso Roll 🌿🌶️

Miso Marinated Tuna, Pickled Cucumber, Furikake, Spicy Miso Mayo

Lima Style Seabass Ceviche 🌿🌶️

Seabass Ceviche, Hot Tiger Milk, Radish, Chilli Oil, Crispy Sweet Potato, Coriander

HOT APPETIZERS (Free-Flow Selection)

Plancha Seared Hokkaido Scallops 🌿

Yellow Chilli and Cheese Sauce, Crispy Shallots, Salmon Roe

Carnitas Pulled Pork Tostada 🐷🌶️

Slow-cooked Pork, Jalapeño Mayo, Pickled Onions, Coriander

Croquetas de Espinaca y Queso 🌿🌶️

Cheese and Spinach Croquette, Jalapeño Mayo, Peruvian Spices, Mizuna

MAIN COURSES (Please Select one)

Wagyu Grade 9 Picanha

Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Spicy Chipotle Baby Corn Tempura
Served with Crispy Sweet Potatoes, Huancaína Sauce

Smoked Hibachi BBQ Pork Belly 🐷🌶️

Spiced Marinated Pork Belly, Chef's Secret Sauce, Padron Shishito
Served with Sprouting Broccolini, Chilli-Garlic Butter, Sesame Seeds

BBQ Grilled Chicken "Pollo Asado"

Roasted Aji Panca Chicken, Spicy Coriander Sauce, Pickled Japanese Cucumber Salad
Served with Peruvian Style Coconut Rice

Argentinian Style Lamb Chops "Al Malbec" 🍷🌶️

Char-grilled Lamb Chops, Spicy Chilli Marinated, Taro Purée, Malbec Sauce
Served with Baby Colombian Potatoes, Maldon Salt, Chimichurri

Red Snapper "A la Plancha" 🌿

Yellow Salsa De Aji Limo Amarrilla, Cherry Tomatoes, Shallots, Clams
Served with Grilled Asparagus, Chipotle Dressing, Parmesan

Seabass with Tucuman Lemon Sauce 🌿

Seabass Cooked in Banana Leaf
Served with Spicy Chipotle Baby Corn Tempura, Parmesan Cheese

Oaxacan Style Baked Sweet Potatoes 🌿🍷🌶️

Oaxaca Mole, Baked Sweet Potatoes, Zucchini, Corn, Mushroom, Coriander
Served with Baby Colombian Potatoes, Maldon Salt, Chimichurri

DESSERTS

Poco De Todo 🍷🍷

Guilty Signature Dessert Platter for the Table, including Fresh Fruits and Ice Cream
Churros de Naranja / Tres Leches de Maracuya / Banana Latina / El Dorado Chocolate Sphère

