



NEW YEAR'S EVE 2025

5-Course Communal Set Menu

\$178 PER PAX (min 2 pax)

Through the Heart of FIRE

Witness a vibrant celebration of life, where raw essence meets radiant heat. Taste the journey from rich soil to deep sea, from fertile field to the roaring flame.

"SEEDS, BEANS & GRAINS" – To Start

These are the quiet origins, coaxed into vibrant life. Toasted for awakening, charred for bold character, smoked for ancestral resonance. They ignite an intrinsic depth, a profound and ancient warmth, anchoring our culinary journey from the very first spark.

Pan De Campo & Ciabatta Romana

Smoked Chimichurri Butter | Braised Lentils

Porridge of Andean Harvest

Kidney Beans | White and Black Beans | White Corn | Quinoa | Toasted Pumpkin Seeds | Burnt Butter

"THE ALCHEMY OF THE GARDEN & FLAME" – To Explore

Taste the pure vitality of Earth's vibrant bounty, tenderly transformed. Under the skilled touch of FIRE, roots, leaves, and fruits surrender their raw essence, unlocking a symphony of nuanced sweetness, profound bitterness, and their true, rich soul.

Flan of Post-Colonial Crops

Artichokes | Leeks | Onions | Fried Capers | Chive Sour Cream

Andean Heritage Stew

Slow-cooked Beef | Chorizo | Bacon | Squash | Charred Corn | Cannellini Beans

"WHISPERS FROM THE DEEP" – To Savour

From the ocean's pristine depths, each treasure meets elemental fire. Flawlessly seared and gloriously blistered, intense heat unlocks unparalleled purity and marine flavours.

House-smoked and Citrus Cured Ocean Trout

Pickled Cucumber | Radishes | Avocado | Extra Virgin Olive Oil Pearls

Roasted Patagonian Red Prawn & Octopus Empanada

Shallots | Charred Palermo Peppers | Cream Cheese

Main Course (Select One)

"A LEGACY OF FLAME" – To Remember

The earth's finest, united with fire's most ancient dance. Each cut, roasted to succulent perfection or expertly grilled to capture char-kissed depths. A profound tribute to culinary tradition, reborn through heat's transformative power.

Slow Roasted Lamb Shoulder

Mille Feuille of Andean Vegetables | Mint Chimichurri

Roasted Stuffed Turkey Breast

Crispy Potato Croquettes | Near-Burnt Cauliflower Purée | Malbec Red Wine Jus

Argentinian Grass-Fed Beef Tenderloin

Potato Pavé | Corn Humita | Corn Sprouts | Green Chimichurri

Argentinian T-Bone 1kg (For 2 Pax)

Entre todos | Grain-Fed | 3-4 Weeks Wet Aged | Crunchy Potatoes | Criolla Salad

Supplement \$30++ Per Pax

Dessert

"A TASTE OF BLISS" – To End

From sweet beginnings to bittersweet revelations, these confections are pure culinary art. A decadent journey for the soul, promising a truly sweet ending to your experience.

Budin De Pan

Argentinean Bread Pudding

Roasted Peach Compote | Bitter Dark Chocolate | Dulce de Leche

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



NEW YEAR'S EVE 2025

5-Course Communal Vegetarian Set Menu

\$178 PER PAX (min 2 pax)

Through the Heart of FIRE

*Witness a vibrant celebration of life, where raw essence meets radiant heat.
Taste the journey from rich soil to deep sea, from fertile field to the roaring flame.*

"SEEDS, BEANS & GRAINS" – To Start

These are the quiet origins, coaxed into vibrant life. Toasted for awakening, charred for bold character, smoked for ancestral resonance. They ignite an intrinsic depth, a profound and ancient warmth, anchoring our culinary journey from the very first spark.

Pan De Campo & Ciabatta Romana

Smoked Chimichurri Butter | Braised Lentils

Porridge of Andean Harvest

Kidney Beans | White and Black Beans | White Corn | Quinoa | Toasted Pumpkin Seeds | Burnt Butter

"THE ALCHEMY OF THE GARDEN & FLAME" – To Explore

Taste the pure vitality of Earth's vibrant bounty, tenderly transformed. Under the skilled touch of FIRE, roots, leaves, and fruits surrender their raw essence, unlocking a symphony of nuanced sweetness, profound bitterness, and their true, rich soul.

Flan of Post-Colonial Crops

Artichokes | Leeks | Onions | Fried Capers | Chive Sour Cream

Andean Heritage Stew

Squash | Charred Corn | Cannellini Beans | Paprika

"THE BREATH OF SMOKE, THE KISS OF FIRE" – To Savour

Earth's abundant gifts, perfected by the flame. Each vibrant form, gently kissed by FIRE, sheds its raw nature to reveal intrinsic sweetness, captivating bitterness, and its profound, authentic soul.

Empanada de Humita

Palermo Peppers | Mozzarella | Provolone | Oregano | Paprika

Smoked Vine-Tomato and Mozzarella

Clarified Vine-Ripened Tomato Consommé | Sweet Basil Oil

Main Course (Select One)

"A LEGACY OF FLAME" – To Remember

The earth's finest, united with fire's most ancient dance. Each cut, roasted to succulent perfection or expertly grilled to capture char-kissed depths. A profound tribute to culinary tradition, reborn through heat's transformative power.

Roasted Marinated Cauliflower Steak

Mille Feuille of Root Vegetables | Shaved Pickled Artichokes | Green Chimichurri

Butternut Squash à la Plancha with Carbonada Stew

Capsicums | Onions | Tomatoes | Potatoes | Paprika

Dessert

"A TASTE OF BLISS" – To End

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Budin De Pan

Argentinean Bread Pudding

Roasted Peach Compote | Bitter Dark Chocolate | Dulce de Leche

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