



MIÉRCOLES NOCHE

4-Course Set Menu | \$75++ Per Pax

Add-on Beverage \$12++

Choice of Wine, Cocktail, Mocktail & Beer

APPETISERS

Select One Per Pax

Grilled Provoleta

Tomato & Fig Chutney | Aji Molido | Pan Chapata

Charred Corn and Humita Empanada

Mozzarella | Paprika | Yasgua Salsa

Argentine Creole Locro

Slow-cooked Beef | Chorizo | Bacon | Pumpkin | White Beans | Quiquirimichi

Grilled Patagonian Red Prawns

Northern Corn Criollita Salsa | Fresh Lemon Wedge

MAIN COURSE

Select One Per Pax

Roasted Argentinian Striploin

Green Chimichurri | Salsa Criolla

Live Carving Station | Additional \$20++ per slice

Roasted Pork Belly Porchetta

Green Chimichurri | Salsa Criolla

Live Carving Station | Additional \$15++ per slice

Plancha Seared Farmed Seabass

Eggplant & Capsicum Caponata | Fennel Shavings Garden Cress

Roasted Ballotine of Chicken

Garlic Confit Potato Purée | Roasted Broccolini Forest Mushroom Farce | Green Chimichurri

ACCOMPANIMENTS

Select One Per Pax

Roasted Marinated Corn Ribs

Paprika | Cumin | Sea Salt

Crunchy Beef Fat Potatoes

Fresh Garden Herbs | Ají Molido

Grilled Heirloom Tomato

Chimichurri Pesto | Sweet Basil Oil

Oven Roasted Broccoli

Ricotta Cheese | Garlic Crisps | Green Chimichurri

DESSERTS

Select One Per Pax

Flan Adriana

Dulce de Leche | Meringue | Summer Berries

Chocolate Alfajores

Dark Chocolate Ganache