



PRIVATE DINNER

Curated exclusively for you. Immerse in a personalized culinary journey, an intimate experience where exceptional dishes meet your preferences.

STATIONS

- Select your favorite options from the menu to offer to your diners -

APPETIZERS:

- Artichoke foam with caviar and truffle oil.
- Vacuum-sealed smoked salmon with lemon spheres.
- Beef carpaccio with crispy parmesan.
- Crunch oysters & spinach cream and grated lemon peel.
- Lobster Bisque with basil air.
- Green octopus, Botija olive aioli, fresh herbs pesto & purple corn tostada.
- Cubes of crispy coconut rice, creamy shrimp tartare, red onion, and cilantro.
- Tuna tartare with wasabi emulsion.
- Mushroom and black truffle stuffed ravioli with crunchy spinach.
- Ají morena ceviche.
- Croquettes of brown yuca.
- Baby parmesan scallops.

DESSERTS:

- Mousse chocolate
- Mousse mango passion
- Mousse de cereza y chocolate
- Creme brulee raspberry mousse
- Mini new york cheesecakes
- Caramel new york cheesecake
- Chocolate lava cake
- Passion fruit
- Pannacotta cream brulee

MAIN COURSES:

- Beef tenderloin with truffle mashed potatoes and local asparagus.
- Salt-crusted local halibut with aromatic herbs and citrus oil, and roasted vegetables.
- Slow-roasted lamb with cauliflower purée.
- Lobster risotto with saffron foam.
- Glazed pork chop with red wine reduction, herbal risotto, and crispy zucchinis.
- Pistachio-crusted salmon with dill and lemon sauce, and roasted eggplant purée.
- Seafood Caribbean black rice and saffron aioli.
- Asian-marinated wagyu beef with mashed asparagus and crunchy baby onions.
- Saint Louis Ribs with crispy potatoes and avocado herbal sauce.
- Truffle-honey Caramelized Grilled Octopus with sweet potato mousseline and grilled cauliflower.



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