

\$50 PER PERSON

HISPANIC

HERITAGE MONTH

SEP 15 - OCT 15

APPETIZERS

choose one:

Cardi B

lobster spoons, poached lobster in "beurre blanc" butter, shallots,
wine shiro-dashi, chives

Carlos Alcaraz

steamed shrimp dumplings, truffle cream

Fat Joe

wonton soup, chicken wontons

Ozuna

rock shrimp tempura, spicy aioli, cilantro

ENTRÉES

choose one:

David Ortiz

black pepper beef, red peppers, onions, black bean sauce

Fuerza Regida

salt & pepper prawns, crispy onion, scallions, crispy rice noodles

Rauw Alejandro

sweet & sour chicken, tender chicken cubes,
fresh pineapples, lychees, peppers, onions

Tokischa

chicken fried rice

DESSERT

choose one:

Karl Anthony Towns

dark chocolate mousse, chocolate sauce

Myke Towers

yuzu cheesecake, mix Berries Compote, Lychee Ice Cream

COCKTAILS

additional price:

Lychee Papaya Martini (AMAYA ESPINAL) \$20

Ketel One Vodka, Lychee Puree, Papaya Juice
Cream of Coconut

