Amazónico

New Year's Eve 2026

Pão de Queijo
Cassava cheese bread,
foie gras

Causa Frita
Lobster,
Oscietra caviar

Atun Okinamasu con Caviar
Toro **tuna** tartar, coconut,
Baerii Vintage **caviar**

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Pato
Duck tataki, crispy quinoa,
yuzu & açaï

Kagoshima Nigiri
A5 Kagoshima **Wagyu beef,**
Baerii Vintage **caviar**, nikiri, chives

Ceviche de Camaron
Prawn, fresh citrus,
coconut milk

Salmon Tiradito
Salmon sashimi, black garlic miso
& hibiscus vinegar

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Rodaballo
Wild **turbot**, maracuja butter
and caviar sauce

Langosta
Spiny **lobster**,
truffle sauce

Costilla Corta
Australian **Black Angus short rib**

Served with
Setas Japonesas - Roasted shiitake mushroom
Yuca - Cassava foam and fresh truffle

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Piña y Coco
Roasted caramel **pineapple**,
corn cake, coconut mousse

Bocaditos Dulces
Selections de **petits fours**

Menu to be taken by the whole table and is based on two or more sharing.
For allergy information please ask a member of staff for our Food Allergen Information Card.