

NYE MENU

FIRST COURSE RED SNAPPER CARPACCIO

Cas citrus sauce, pistachio, roasted sweet corn

SECOND COURSE PLANTAIN CROQUETTE

*Bagaces cheese & frijol filling,
arugula salad, sesame seed dressing*

THIRD COURSE CURED SEA BASS

*Beetroot marinated sea bass, potato,
aioli, pickled red onion*

FOURTH COURSE SOPA DE ALBONDIGAS

*Chicken consommé, achiote chicken balls,
Japanese style egg, roasted leek*

CHOICE OF FIRST MAIN

SHRIMP & CORN

*Corn cream, shrimp tempura,
chili panameño relish*

OCTOPUS

*Grilled octopus,
roasted tomato sauce, sweet potato chips*

CHOICE OF SECOND MAIN

SLOW ROASTED BEEF RIBS

*48-hour beef rib, white beans in miso,
red onion, pineapple vinaigrette*

OXTAIL

*Braised oxtail, truffle potato purée,
coffee demi-glace sauce*

PRE-DESSERT

Cas sorbet, lemon jelly

DESSERT

CORN & CHOCOLATE CRUNCH

Local chocolate cream, sabayon ice cream

*\$110++ per person
\$55++ child ages 5-11*

OSTRA