



EPICUREAN CHEF'S JOURNEY

Four-Course Tasting Wine Pairing Experience

\$1,448 per guest

Optional Sommelier-Curated Wine Pairing — \$1,095

Epicurean Sharing

Green Pea Kulcha (D) (G)

Soft tandoor-baked bread with green peas and melted Manchego cheese

Table Wine Pairing

Bortolomiol "Miol" Prosecco Brut, Treviso DOC
Extra Dry · Italy

First Course

CHOOSE 1

Zafrani Paneer Tikka (V) (D) | North India

Clay-oven grilled paneer infused with saffron, served with coriander-mint emulsion.

Black Cod Miso Elegance (F) (S) (G) | Japan

Saikyo miso-glazed black cod, delicately caramelized with a buttery finish.

Burrata & Heirloom Tomato Salad (V) (D) | Italy

Creamy burrata, heirloom tomatoes, basil pesto, balsamic pearls, black olive crumble, tomato-basil sorbet.

Baked Tandoori Chicken Malai Tikka (D) (S) | North India

Creamy baked chicken tikka marinated in yogurt, cream, and mild aromatic spices.

A Journey in Pairing

CHOOSE 1

Maison Nicolas Sauvignon Blanc

IGP Côtes de Gascogne, France

CDR L Riesling

Mosel, Germany

Signature Creations

CHOOSE 1

Served with saffron rice or naan (plain or garlic)

Seabass Malabar Curry (TN) | South India

Seabass simmered in Malabar-style coconut curry with curry leaves and coastal spices.

Enchiladas Verdes or Rojas (V) (D) | Mexico

Huitlacoche and squash blossom-filled tortillas with green or red salsa, sour cream, cotija cheese, and red onion.

Goat Nihari | Old Delhi

Slow-braised goat in a rich, aromatic nihari gravy finished with traditional spices.

Charred Paneer Steak (V) (D) (TN) | North India

Grilled paneer served with smoked tomato makhani gravy and basil pesto.

Curated Sides

Epicurean's Dal (V) (D)

\$80

Avocado & Garlic Raita (V) (D)

\$80

Signature Plates & Pairings

CHOOSE 1

Sala Vivé Brut

Chardonnay & Pinot Noir · Querétaro, Mexico

Paul Mas Pinot Noir Réserve 2023

Languedoc-Roussillon, France

L'Artisan Le Chardonnay

IGP Pays d'Oc, France

The Grand Finale

CHOOSE 1

Gulab Jamun Raspberry Cheesecake (D) (G) | North India

Raspberry cheesecake layered over a warm gulab jamun base.

Matcha & Coconut Mousse (Dairy-Free) | Asia

Matcha-infused coconut mousse with pistachio crumble.

Finale Pairing Experience

CHOOSE 1

Cava René Barbier Semi Seco

Sant Sadurní d'Anoia, Spain

Domaine de Montlong 2017

Sauvignon Blanc & Sémillon · Côtes de Bergerac AOC, France

Notes

- Wine pairings served at 100 ml per course; dessert wine 75 ml
- Tasting menu applies to the entire table and cannot be combined with à la carte orders
- Dishes may contain nuts or traces of nuts
- Please inform your server of any dietary requirements or food intolerances

Allergen information

C – Celery | D – Dairy | E – Egg | F – Fish | G – Gluten | L – Lupine | MO – Molluscs
M – Mustard | P – Peanut | R – Raw | SE – Sesame | SF – Seafood | S – Soybeans
SD – Sulphur Dioxide/Sulphites | TN – Tree Nuts | V – Vegetarian | VG – Vegan | A – Alcohol

All prices are in Mexican Pesos (MXN) and include applicable tax (IVA).