EPICUREAN
LUXURY RESTAURANT
by Chef Hari

EPICUREAN

Vegetarian Family-Style Experience by Chef Hari

(Minimum 10 Guests)

$1,349 per guest

The Journey

Badami Corn Bisque (V) (D) (TN)
Silken sweet corn soup enriched with almond cream, gently scented with roasted cumin and fresh ginger.

Fig Paneer Tikka (V) (D)
Clay-oven grilled paneer glazed with fig jam, finished with a coriander–mint emulsion.

Chef's Selection | Vegetarian Sushi Platter (V) (SE)
Handcrafted vegetarian sushi featuring avocado, elevated with a delicate truffle essence.

Shahi Paneer (V) (D)
Tender paneer simmered in a luxurious cashew cream sauce, infused with green cardamom and aromatic spices.

Rigatoni Alfredo (V) (D) (G)
Rigatoni tossed in a velvety parmesan cream sauce.

Hyderabadi Vegetable Biryani (V) (D)
Aromatic basmati rice with vegetables and traditional biryani spices.

Curated Sides

Butter Naan & Garlic Naan (D) (G)

Crisp Papad, lemon wedges & fresh chilies

Jeera Rice (VG)

The Grand Finale

Gulab Jamun with Vanilla Ice Cream (D) (G)
Warm saffron-soaked milk dumplings paired with classic vanilla ice cream.

EPICUREAN

Non-Vegetarian Family-Style Experience by Chef Hari

(Minimum 10 Guests)

$1,449 per guest

The Journey

Badami Corn Bisque (V) (D) (TN)
Silky sweet corn soup enriched with almond cream, delicately spiced with roasted cumin and fresh ginger.

Smoked Tandoori Chicken Tikka (D) (M)
Boneless chicken thighs marinated in Kashmiri chili and house spices, slow-smoked and finished with coriander–mint gel.

Chef's Selection | Assorted Sushi Platter (SE)
A curated assortment of handcrafted sushi, highlighted by avocado with a subtle truffle essence.

Goat Rogan Josh
Slow-braised goat in a rich Kashmiri-style onion gravy, layered with traditional spices and aromatic warmth.

Thai Red Curry Chicken (Gaeng Phed Gai) (SF)
Tender chicken thighs simmered in coconut red curry with lemongrass and kaffir lime, served with fragrant basil rice.

Hyderabadi Vegetable Biryani (V) (D)
Aromatic basmati rice with vegetables and traditional biryani spices.

Curated Sides

Butter Naan & Garlic Naan (D) (G)

Crisp Papad, lemon wedges & fresh chilies

Jeera Rice (VG)

The Grand Finale

Gulab Jamun with Vanilla Ice Cream (D) (G)
Warm saffron-soaked milk dumplings paired with classic vanilla ice cream.

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).