EPICUREAN
LUXURY RESTAURANT
by Chef Hari

EPICUREAN CHEF'S JOURNEY

Five-Course Tasting Wine Pairing Experience

$2,598 per guest

Optional Sommelier-Curated Wine Pairing — $1,199

Epicurean Sharing

Green Pea Kulcha (V) (D)

Soft clay-oven bread served warm with melted Manchego cheese

Table Wine Pairing

Bortolomiol "Miol" Prosecco Brut, Treviso DOC

Extra Dry · Italy

First Course

CHOOSE 1

Mushroom Masala Cream & Truffle Cashew Tartelette (V) (D) (TN) | Fusion

Buttery tart filled with spiced mushroom cream, finished with cashew and truffle.

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

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

Tandoori Jumbo Prawns (F) (D) (M) | North India

Clay-oven grilled jumbo prawns with mint & coriander emulsion.

Chicken 65 (D) | South India

Crispy spiced chicken, curd-rice mousse, and citrus aioli.

A Journey in Pairing

CHOOSE 1

Cedros Rosado

Malbec & Tempranillo · Sierra de Arteaga, Coahuila, Mexico

Moment of Warmth

Badami Corn Bisque (V) (D) (TN)

Silky sweet corn soup with almond cream, roasted cumin, and a hint of ginger.

Signature Creations

CHOOSE 1

Served with saffron rice or naan (plain or garlic)

Broiled Lobster Tail – 225 g (8 oz) (SF) (D) | Fusion

Saffron-Infused Grits, Creamy Garlic Sauce

Grilled Wagyu with Celeriac & Black Garlic – 180 g (6.5 oz) (C) (SD) (D) | Fusion

Grilled Wagyu, celeriac purée, herbal parmesan crumble, pickled onion, green asparagus, black garlic aioli, and demi-glace.

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.

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

Grilled paneer with smoked tomato makhani gravy and basil pesto.

Curated Sides

Epicurean's Dal (D) $80

Avocado & Garlic Raita (D) $80

Signature Plates & Pairings

CHOOSE 1

L'Artisan Le Chardonnay

IGP Pays d'Oc, France

Paul Mas Pinot Noir Réserve 2023 (Steak)

Languedoc-Roussillon, 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

Dr L Loosen Riesling
Mosel, Germany

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).