EPICUREAN
LUXURY RESTAURANT
by Chef Hari

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.

Burrata & Heirloom Tomato Salad (V) (D) | Italy
Creamy burrata, heirloom tomatoes, basil pesto, balsamic pearls, black olive crumble, tomato–basil sorbet.

Black Cod Miso Elegance (F) (S) (G) | Japan
Saikyo miso–glazed black cod, delicately caramelized with a buttery finish.

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

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.

Goat Nihari | Old Delhi
Slow-braised goat in a rich, aromatic nihari gravy finished with traditional 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.

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

L'Artisan Le Chardonnay
IGP Pays d'Oc, France

Paul Mas Pinot Noir Réserve 2023
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).