EPICUREAN
LUXURY RESTAURANT
by Chef Hari

à la carte menu

MODERN INDIAN CUISINE | ASIAN, MEDITERRANEAN & LATIN INSPIRATIONS

Fresh Beginnings

Pomelo Salad (V) (P) $298
Pomelo segments with coconut, shallots, garlic, and peanuts, tossed in a chili–lime tamarind vinaigrette.

Fattoush (V) (G) $298
Crisp Lebanese garden vegetables, toasted pita, and a bright sumac–lemon dressing.

Mango Lassi (D) (TN) $129
Traditional yogurt-based mango beverage, lightly sweetened and refreshing.

Guacamole & Roasted Tomato Salsa (V) $198
Served with crisp tortilla chips and traditional khakhra—perfect for sharing.

Chef's Signature Raw Bar Experience

Seasonal Oysters on Ice (6 pcs) (R) (SF) $355
Chef-selected oysters served with mango–lemongrass mignonette and a delicate chili accent.

Salmon Crudo (R)(F) $415
Sashimi-grade salmon with grapefruit, pickled kumquat, microgreens, coconut vinaigrette, and chive oil.

Hamachi Sashimi "Peach" (R) (F)(S) $446
Yellowtail sashimi with ponzu glaze, pickled daikon, wasabi mayo, and shiso–chive vinaigrette.

Tuna Tataki (R)(F) (S) $410
Lightly seared tuna with ponzu and toasted sesame, served over delicate mixed greens.

Fired in Clay Tandoor Oven Selection

Smoked Tandoori Lamb Chops (D) (M) $929
Oak-smoked lamb chops marinated in saffron-infused spices, served with roasted garlic hummus and mint mayonnaise.

Smoked Tandoori Chicken Tikka (200 g) (D) (M) $323
Boneless chicken thighs marinated in Kashmiri chili and house spices, finished with coriander–mint gel.

Tandoori Lobster Tail (225 g / 8 oz) (SF) (D) (SE)(M) $1,149

Saffron-coconut marinade with beetroot hummus and apricot–strawberry chutney.

Fig Paneer Tikka (V)(D) $350

Clay-oven grilled paneer paired with fig jam and coriander–mint emulsion.

Tandoori Salmon (190 g) (F) (D) (M) $425

Salmon infused with coconut, garlic, roasted cumin, and hibiscus, roasted beets.

Lamb Seekh Kebab (D) $348

Charcoal-grilled minced lamb with onion, garlic, green chili, and aromatic spices.

Tandoori Avocado (V) (SE) $298

Grilled avocado served on avocado hummus with crisp papad and radish relish.

Chef's Signature Highlights

Za'atar-Crusted Jumbo Prawns (SF) (D) $410

Grilled prawns with za'atar and labneh saffron aioli.

Grilled Wagyu Ribeye (180 g / 6.5 oz) (SD) (D) $1,599

Perfectly grilled wagyu ribeye served with roasted garlic mash, seasonal vegetables, and red wine reduction.

Butter Chicken (D)(TN) $440

Tandoor-roasted chicken thighs simmered in a velvety tomato-butter sauce, served with freshly tandoori garlic Naan.

Ribeye Steak (300 g / 10 oz) (SD) (D) $698

Truffle-Infused Purple Potato Purée, Honey & Thyme-Glazed Baby Carrots, Red Wine Jus

Modern Indian Street Food Reimagined

Avocado–Aloo Ceviche Pani Puri (6 pcs) (VG) (G) $279

Crisp puris filled with avocado, spiced potato, and chickpeas, finished with tamarind, mint, and mango waters.

Samosa Chana Chaat (V) (G) (D) $287

Crispy samosas layered with spiced chickpeas, silky yogurt, and sweet-tangy chutneys.

Kataifi-Crusted Labneh & Ricotta Kebab (V) (G) (D) $347

Golden kataifi pastry encasing a creamy center, accented with mint–coriander emulsion, dates, ginger, roasted cumin, and beetroot–purple cabbage purée.

Classic Chicken Dim Sum (S) (G) $287

Steamed dumplings of delicately seasoned minced chicken, served with refined sweet chili garlic sauce.

Sushi Selection (Nigiri & Maki Assortment)

Chef's curated selection of tuna, salmon, and freshwater eel nigiri, complemented by California roll and spicy tuna maki. Served with pickled ginger, wasabi, and artisanal soy reduction.

Sashimi

Maguro (R) (F) $435

Premium tuna sashimi with mango essence and crisp kataifi.

Hosomaki

Avocado Hosomaki (V) $369

Avocado with subtle truffle essence.

Nigiri Sushi

Sake Nigiri (2 pcs) (R) (F) (S) (G) $185

Salmon finished with miso karashi sauce.

Maguro Nigiri (2 pcs) (R) (F) $175

Tuna topped with fresh chives and onion salsa.

Unagi Nigiri (2 pcs) (F) (S) (SE) (G) $180

Glazed freshwater eel with unagi sauce and toasted sesame.

Gunkan Sushi

Kimchi Gunkan (2 pcs) (V) (SE) $177

Cucumber, house kimchi, and fresh chives.

Sake Gunkan (2 pcs) (R) (F) (SE) $185

Finely chopped salmon tartare.

Shima Gunkan (2 pcs) (R) (SF) (SE) $180

Jumbo prawns, flying fish roe, and avocado.

Tekka Gunkan (2 pcs) (R) (F) (SE) $175

Delicately seasoned tuna tartare.

Spicy Tekka Hosomaki (R) (F) (E) (SE) $429

Tuna with piquant sauce and fresh chives.

Hot Sushi

Hofu Hot Roll (R) (SF) (E) (D) $435

Jumbo prawns, salmon, masago, mango, cream cheese, and spicy sauce.

Supreme Sushi

Yuzu Supreme Roll (R) (F) (S) (SE) $449

Salmon, avocado, cucumber, yuzu juice, chili–orange jam, and sesame seeds.

Kakiage Salmon Supreme (R) (F) (G) (SE) $435

Salmon tartare with vegetable tempura and piquant sesame sauce.

Jumbo Supreme (R) (SF) (D) $435

Jumbo prawns, salmon, cucumber, avocado, and cream cheese.

Mezze Selection

Cold Mezze

Baba Ganoush (V) (SE) $287

Roasted eggplant blended with tahini, bell pepper, and za'atar.

Hummus Selection (V) (SE) $287

Choice of classic chickpea, avocado, or sweet potato Drizzled with premium olive oil

Hot Mezze

Falafel (V) (SE) $287

Crispy golden chickpea croquettes.

Lamb Kibbeh (G) (TN) $325

Cracked wheat croquettes filled with spiced lamb and pine nuts.

Moment of Warmth

Japanese Miso Soup (V) (S) $210

Traditional miso broth with silken tofu, wakame, and scallions.

Sopa de Tortilla (V) (D) $210

Classic Mexican tortilla soup with avocado, cheese, and sour cream.

The Epicurean Mains

Lobster Thermidor (225 g / 8 oz) (SF) (A) (D) (M) $1,149

Classic French preparation of lobster baked in a rich brandy cream sauce, finished with mustard, herbs, and gratinated cheese.

Spaghetti Bolognese (G) (D) $380

Slow-cooked beef ragù with fresh tomato sauce and aged parmesan.

Rigatoni Alfredo (V) (D) (G) $340

Rigatoni tossed in a velvety parmesan cream sauce.

Curries of India A Shared Experience

Non-Vegetarian

Chicken Tikka Masala (D) (TN) $351

Char-grilled chicken folded into a creamy onion-tomato sauce scented with tandoor spices.

Goat Rogan Josh $369

Slow-braised goat in a classic Kashmiri-style gravy with warm aromatic spices.

Lamb Korma (D) (TN) $369

Tender lamb in a yogurt-cashew cream sauce delicately perfumed with cardamom and cinnamon.

Malai Prawn Curry (SF) (D) (TN) $399

Jumbo prawns gently simmered in a creamy coconut curry with delicate Indian spices.

Vegetarian

Palak Paneer (V) (D) (TN) $304

Soft paneer simmered in a velvety spinach sauce with gentle spices.

Beetroot & Ricotta Kofta (V) (D) (TN) $304

Hand-rolled beetroot and ricotta dumplings in a cashew-onion gravy, finished with fresh chives.

Shahi Paneer (V) (D) (TN) $304

Paneer in a luxurious cashew cream sauce infused with green cardamom and royal spices.

Vegan Culinary

Chana Masala (VG) $289

Chickpeas slow-cooked in a spiced onion-tomato gravy, finished with fresh coriander.

Vegan Pastor Taco (VG) $127

Plant-based adobo-marinated filling with pineapple and spices.

Sabores de Mexico A Heritage Selection

Enchiladas Verdes or Rojas (D) $304

Rolled tortillas filled with chicken or huitlacoche and squash blossoms, topped with green or red salsa, sour cream, cotija cheese, and red onion.

Crispy Fried Calamari (SF) (G) (E) $345

Hand-cut calamari, fried to a perfect golden crunch, paired with refined citrus aioli.

Tacos | Per Piece

Pastor Taco $139

Adobo-marinated pork with pineapple and aromatic spices.

Baja Fish Taco (F) (E) (G) $149

Crispy battered fish with coleslaw, chipotle mayonnaise, guacamole, and salsa mexicana.

Asian Wok Expressions

Thai Red Curry Chicken (Gaeng Phed Gai) $329

Chicken thighs simmered in coconut red curry with lemongrass, kaffir lime, and basil rice.

Shrimp Tempura (SF) (G) (S) $459

Delicately crisp shrimp in a feather-light batter, served with tentsuyu, grated daikon, and aromatic matcha salt.

Soul of India Dal Creations

Dal Makhani (V) (D) $339

Slow-cooked black lentils enriched with butter and cream.

Dal Tadka (V) (D) $268

Yellow lentils tempered with garlic, cumin, and aromatic spices.

From the Tandoor Breads

Tandoori Roti (D) (G) $89

Traditional whole-wheat flatbread.

Garlic Naan (D) (G) $89

Soft naan brushed with garlic butter.

Lachcha Paratha (D) (G) $89

Layered whole-wheat bread, tandoor baked.

Khachapuri Flatbread (D) (G) (E) $151

Lebanese bread. cheese Blend. Egg yolk. chili.

Goat Cheese & Togarashi Naan (D) (G) (SE) $151

Naan topped with goat cheese and Japanese spice blend.

Aromatic Basmati Rice & Biryani Selection

Hyderabadi Vegetable Biryani (V) (D) $298

Aromatic basmati rice with vegetables and traditional biryani spices.

Chicken Tikka Dum Biryani (D) $348

Layered basmati rice with tandoori chicken and saffron.

Plain Basmati Rice | Jeera Rice (V) $108

Accompaniments & Sides

Vegetable Raita (D) $95

Onion • Lemon • Serrano Chili Salad $85

Masala Papad $85

Crispy wafers topped with onion, tomato, and chaat masala.

The Grand Finale

Gulab Jamun with Vanilla Ice Cream (D) (G) $169

Warm saffron-infused milk dumplings, delicately soaked in syrup and paired with classic vanilla ice cream.

Mango Tres Leches (D) (G) $169

Soft sponge cake immersed in three milks, finished with ripe mango and light cream.

Opera Cake (E) $171

Refined layers of almond sponge, coffee buttercream, and dark chocolate ganache.

Dairy-free Dessert

Matcha & Coconut Mousse $169

Silky matcha-infused coconut mousse finished with pistachio crumble.

Little Gourmets

Cheese Quesadilla (D) (G) $165

Served with golden French fries.

Chicken Nuggets & Fries (G) $215

Mac & Cheese (D) (G) $145

Ice Cream Cups (D) $150

Coffee, Tea & Chai Creations

Masala Chai $105

Americano $65

Cappuccino $75

Latte $95

Espresso $75

Espresso Cortado $80

Double Espresso $105

Irish Coffee $215

A Note to Our Guests

Live Dishes | Jain Dishes

Consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Guests with known food allergies or intolerances are kindly requested to inform a member of our service team prior to ordering. All dishes are prepared in a shared kitchen environment where allergens may be present.

Dietary & 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 Menu Prices are listed in MXN, inclusive of applicable taxes. .