



2 COURSE LUNCH MENU THB990

APPETIZERS

GUACAMOLE & TOSTADAS

Corn tostadas, coriander, green chili, seaweed dust

or

ESQUITES

Roasted baby corn, pecorino, jalapeño mayonnaise, macadamia, finger lime

or

CEVICHE DE PESCADO

Jalisco seabass ceviche, arbol chili mayo, guacamole

or

TACO DE CARNITAS

Pork confit carnitas, chicharron, avocado salsa, burn chili

MAINS

POLLO & HOUSE MOLE

Roasted chicken, Oaxacan mole sauce, fresh cheese, sesame, pickled onion

or

LAMB BARBACOA

Slow cooked lamb, salsa Verde, mezcal salsa

or

FISH PIPIAN

Roasted red snapper, green pipian, brocolini, pistachio

or

ARTICHOKE PIPIAN

Green pipian, brocolini, pistachio

All mains courses are served with fried beans, sticky rice and fresh tortillas

DESSERT FOR THB200

ARROZ CON LECHE

Vanillo creamy rice, cinnamon ice cream, toasted white chocolate, soymilk flakes

or

FLAN DE ROMPOPE

Eggnog flan, chongos, Crème fraîche

or

COCONUT TAMAL

Coconut nicuatole, coconut ice cream, Malibu