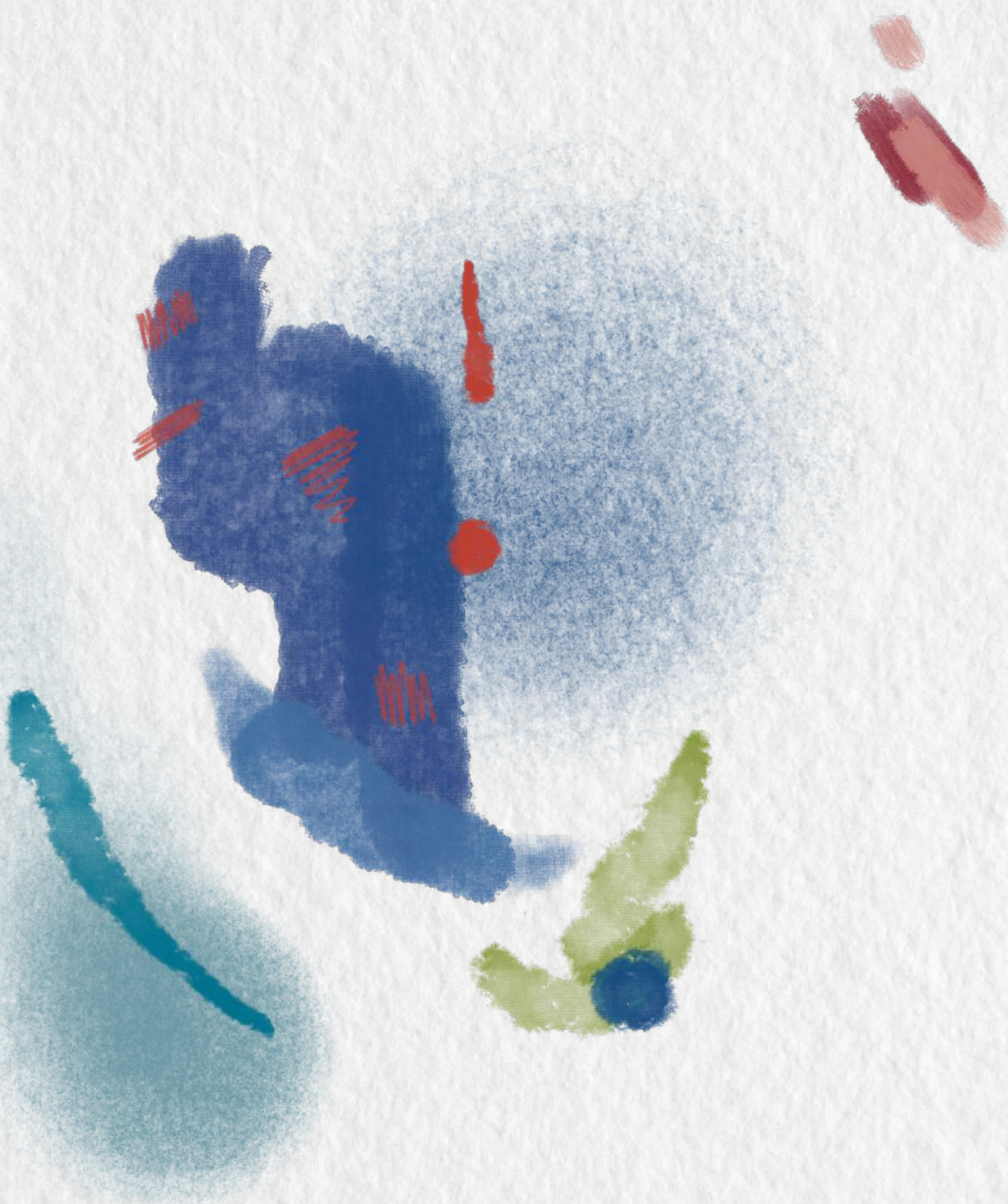


TASTING MENU

ESTER

SHRIMP

Corn





SEA SCALLOP

Seaweed



SQUASH

Ten spices



TUNA

Ant eggs

OCTOPUS

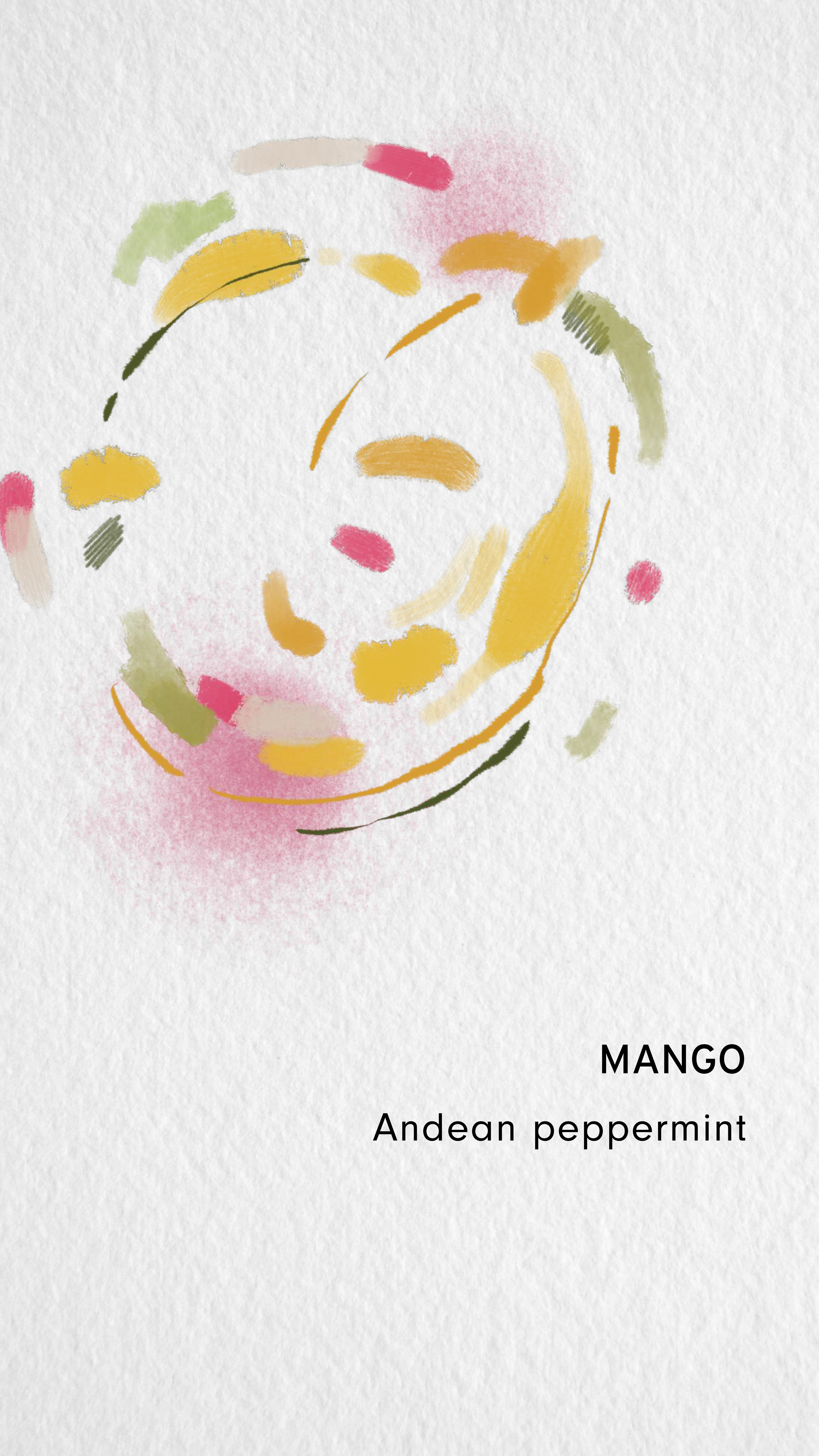
Agave



WAGYU

Caviar



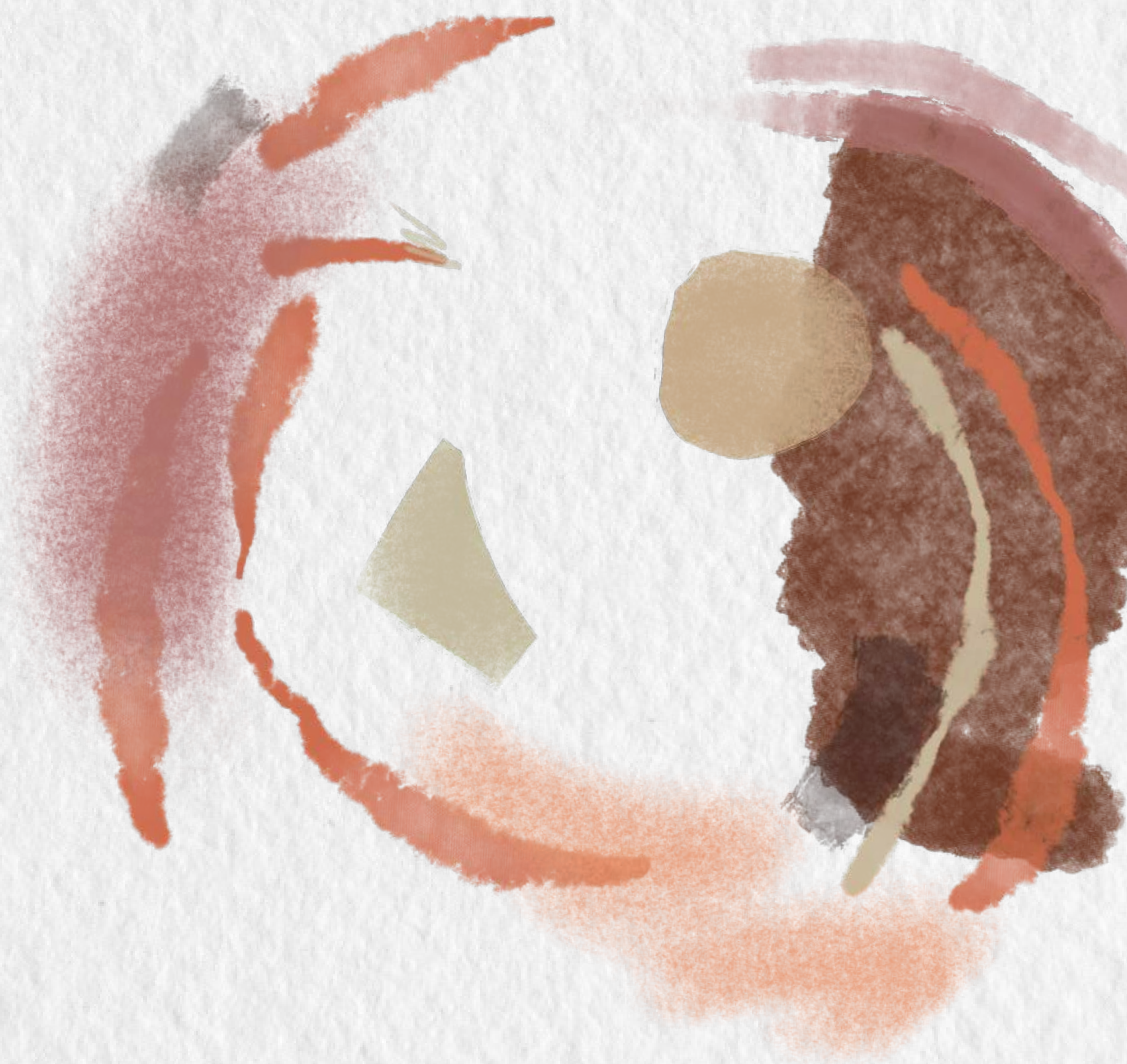


MANGO

Andean peppermint

CACAO

Honey



Peruvian chef

Virgilio Martínez heads

the list of the best chefs

in the world and proposes

a reflexive, respectful and

contemporary look at the South

American pantry with special

attention to Mexico, maintaining

a global vision.

Pairing by Sommelier

Sandra Fernández



