



FIESTA DE SABORES (SHARING MENU)

\$600 per person

SMALL BITES

Limewood Guacamole

Pico de gallo, pepitas, pomegranate seeds, tortilla chips

Pork Chicharrones

Salsa macha, guacamole taquero, spring onion, coriander

SALAD

Watermelon

Compressed watermelon, green papaya chutney, candied pepitas, watermelon aguachile, queso fresco, mint, coriander, coriander oil

RAW

Salmon Ceviche

Lime cured salmon, salmon roe, spicy nuoc cham, mint, baby shiso, lemongrass, crispy shallots



BEACH • BBQ • MARGARITAS

Minimum of 10 guests, full table participation required.

Free flow still and sparkling Belu water \$20 per head. +10% Service charge applies.



TACOS

Signature Fish

Fried fish, chipotle mayo, braised purple cabbage, corn tortillas

Halloumi

Charred halloumi cheese, guacamole taquero, salsa macha, pico de gallo, pomegranates, corn tortillas

BBQ

Grass Fed Hanger Steak

Charred avocado, house-made chimichurri, grilled vegetables, piri-piri sauce, corn tortillas

Salmon Steak

Herb mojito oil, burnt jalapeño, Thai basil, cucumber, red onion
crispy shallots, betel leaf, nam jim

Grilled Whole Sea Bass + \$135 per pax

Butterfly semi debone sea bass, smoked chimichurri

SIDES

Coconut Jasmine Rice

Toasted coconut, kaffir lime, crispy shallots

Limewood Patatas Bravas

Double cooked baby potatoes, spicy sauce, spring onion, chipotle

Charred Asparagus

Tomatillo sauce, coriander, lime

DESSERTS

Hand Piped Churros

Coconut ice cream, salted caramel sauce



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