

THE TOUCAN

€ 69 - per person

Guacamole Tostada

Pani Puri Beef Tartar Sea Fennel & Cranberry

Salmon Tataki Honey Miso & Passion Fruit

Seabass Ceviche Sweet Potato, Corn, Yuzu & Chili

Esquites Corn Salad Parmesan & Seaweed Butter

Zucchini Tempura Aji Amarillo Aioli

Chicken Skewers Chicken Skin Furikake & Miso Mayo

Black Cod Aji Amarillo Miso

Beef Tenderloin Onion Crème & Teriyaki

Fire Roasted Brussel Sprouts Smoked Kombu & Parmesan

Coconut Chocolate & Almonds

Mochi Ice-Cream Selection of Flavours

THE WHITE PEACOCK

€ 85 - per person

Guacamole Tostada

Tuna Tamago Sushi Rice, Quail Egg & Beluga Caviar

Beef Tataki Teriyaki, Crispy Leek & Garlic

Yellowtail Mandarin Ponzu & Jalapeno

Esquites Corn Salad Parmesan & Seaweed Butter

Scallop a la Plancha Soy Shiitake & Sesame

Chicken Skewers Chicken Skin Furikake & Miso Mayo

Shrimp Tempura Peruvian Chili Mayo & Ume Roasted Sesame

Black Cod Aji Amarillo Miso

Rib-Eye Chimichurri, Broccolini & Crispy Quinoa

Mizuna Salad Dried Miso & Parmesan

Wagyu Fried Rice Shitake Mushrooms & Sesame

Coconut Chocolate & Almonds

Pineapple Crème Brûlée Pineapple Sorbet

THE JAGUAR

€ 125 - per person

Guacamole Tostada

Tuna Tamago Sushi Rice, Quail Egg & Beluga Caviar

Oysters Yuzu Ponzu & Cucumber

Yellowtail Mandarin Ponzu & Jalapeno

Pani Puri Beef Tartar Sea Fennel & Cranberry

Scallop Ceviche Nikkei Leche de Tigre, Corn & Beluga Caviar

Grilled Seabass Truffle Ponzu & Momiji Oroshi

Shrimp Tempura Peruvian Chili Mayo & Ume Roasted Sesame

Grilled Lobster Corn Crème, Garlic & Sea Lavender

Japanese Wagyu A4 King Bolete & Pickles

Mizuna Salad Dried Miso & Parmesan

Wagyu Fried Rice Shitake Mushrooms & Sesame

Pineapple Crème Brûlée Pineapple Sorbet

Strawberry Yoghurt Crunch & Caramel

**Group Menus are available from
a minimum of 4 guests**

**Please inform us of any dietary requirements
or allergies when selecting a menu**



SECRET GARDEN
EST. 2022