



New Year's Eve 2026



-----BEGINNING-----

(OPTIONAL INTRODUCTION)

CUYA SEAFOOD TOUR

4 RAW OYSTERS (2 DRESSED, 2 RAW)

4 POACHED SHRIMP W/ SAMBAL CHILI

COCKTAIL SAUCE

OCTOPUS CARPACCIO

20 / PP

APPETIZER COURSE

(CHOICE OF ONE)

GOAT CHEESE SALAD

MIXED GREENS WITH THAI CHILI +
LIME VINAIGRETTE, JICAMA, GOAT
CHEESE, CHERRY TOMATO, ONION

PAPAS AHOGADAS

CRISPY FRIED POTATOES,
GUAJILLO-TOMATO SAUCE, SHAVED
PARMESAN, BEEF CHORIZO

POACHED SHRIMP

WITH SAMBAL COCKTAIL SAUCE

----- ENTREES -----

CHOICE OF ONE PER GUEST

PAN SEARED TROUT

WITH CILANTRO-COCONUT RICE,
SMOKED BABY BOK CHOY,
MANGO CHILI SALSA

BRAISED WAGYU BEEF BELLY

WITH GARLIC HERB MASHED POTATOES,
CHARRED BROCCOLINI,
BEEF DEMI GLACE

VEGAN ARROZ CHAUFA

RICE STIR FRY, SMOKED BOK CHOY,
CHERRY TOMATO, SCALLION



----- DESSERTS -----

CHOICE OF ONE

COCONUT SORBET

W/TOASTED

COCONUT

+ YUZU OLIVE OIL

CHOCOLATE MOUSSE

W/STRAWBERRY COMPOTE

+ TOASTED MERINGUE