

LET'S

SHARE



# Flamboyant

85 P.P.

## Starters

### SHARING SUSHI

A SELECTION OF SUSHI MADE BY THE CHEF

### CARPACCIO OF IRISH BEEF

WITH TRUFFLE MAYONNAISE, BACON SALT,  
PARMESAN CHEESE AND ARUGULA SALAD

### BURRATA SALAD

WITH BASIL PISTACHIO PESTO, CHERRY TOMATO,  
FIGS AND PICKLED SJALOTS

### VEGETARIAN GYOZA'S

SERVED WITH PONZU, YUZU KOSHO SAUCE,  
CRISPY SOJA AND SESAM

## In between

### HALIBUT

FREGOLA, FENNEL, ASPARAGUS AND A  
SAUCE OF SALTED LEMONS AND DILL

## Mains

*SERVED WITH FRIES WITH PARMESAN  
AND TRUFFLE MAYONNAISE*

### SEA BASS FROM THE ROBATA GRILL

SERVED WITH A THAI SALAD OF MANGO, RADISH,  
CARROT, CRISPY ONIONS, MINT AND THAI BASIL

### BAVETTE

SERVED WITH CHIMICHURRI AND SEASONAL VEGETABLES

## Desserts

### GRACE'S FESTIVE DESSERT

A FEST FOR YOUR EYES, A COMBINATION  
OF OUR DESSERTS & MORE

LET'S

SHARE



vegetarian  
**Flamboyant**

85 P.P.

## Starters

### VEGETARIAN SUSHI

A SELECTION OF VEGETARIAN SUSHI  
MADE BY THE CHEF

### BURRATA SALAD

WITH BASIL PISTACHIO PESTO, CHERRY TOMATO,  
FIGS AND PICKLED SJALOTS

### VEGAN EMPAÑADAS

WITH COLOMBIAN AJI DIP

### VEGETARIAN GYOZA'S

SERVED WITH PONZU, YUZU KOSHO SAUCE,  
CRISPY SOJA AND SESAM

## In between

### THAI RED CURRY

WITH RICE, EDAMAME, RED PEPPER, BIMBI, ROASTED  
MUSHROOMS, LIME AND CAULIFLOWER ATJAR

## Mains

*SERVED WITH FRIES WITH PARMESAN  
AND TRUFFLE MAYONNAISE*

### REDEFINE MEAT FLANK STEAK

SERVED WITH CHIMICHURRI AND SEASONAL VEGETABLES

## Desserts

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