

# MENU - 3 NIGHTS



## DAY 1

### DINNER

#### APPETIZER

Chonta palm heart salad with tangy tangerine vinaigrette and cured pork powder.

#### MAIN DISH

Amazonian doncella fish with warm cocona sauce and solterito salad with pearl quinoa. Accompanied by oven-baked capirona plantains with butter, charapita chili, and colorful peppers.

#### DESSERT

Anona fruit with copoazú foam and chocolate ganache with powdered nuts.

## DAY 2

### LUNCH

#### APPETIZER

Sea bass tiradito with sachaculantro sauce, peach palm purée, and crispy pildoritas.

#### MAIN DISH

Lomo saltado served with roasted cocona cream and red wine poached egg.

#### DESSERT

Aguaje parfait with chocolate mousse and macambo praline.

### DINNER

#### APPETIZER

Witina cream with cheese foam and cecina crostini.

#### MAIN DISH

Pollo relleno de queso y cecina con gnochis de yuca. Acompañado de patacones en salsa agri dulce de carambola.

#### DESSERT

Aguaje parfait with chocolate mousse and macambo praline.

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## DAY 3

### LUNCH

#### APPETIZER

Garlic shrimp with torched corn and breadfruit purée.

#### MAIN DISH

Paiche patarashca with cocona chili and cecina vinaigrette. Accompanied by tomato, lettuce, and avocado salad with celery vinaigrette.

#### DESSERT

Rum-infused pineapple with caramelized almonds and arazá foam.

### DINNER

#### DEGUSTATION MENU:

- Tomato and watermelon gazpacho with basil oil
- Churos with olive sauce
- Green salad with balsamic oil
- Peach palm fettucine
- Sea bass with cassava purée
- Lime mojito
- Granadilla sorbet with vanilla cream