

# MENU - 4 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 sachá culantro 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

Tucunare fish in Amazonian sauce with Ucayali-style mashed potatoes and fried sausages. Served with plantain fritters in a starfruit sweet-and-sour sauce.

#### DESSERT

Mango roll with tapioca pearls in a coconut sauce, served with vanilla ice cream.



## MENU - 4 NIGHTS

### 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

##### APPETIZER

Doncella fish slices wrapped in hearts of palm with mango tartare and spicy camu camu reduction.

##### MAIN DISH

Chicken stuffed with cheese and cured meat with yuca gnocchi. Served with pickled artichokes.

##### DESSERT

Brownie with hunhurahui ice cream and coffee foam.

### DAY 4

#### LUNCH

##### APPETIZER

Doncella fish Cebiche with cocona, served with macambio purée and crispy pillories.

##### MAIN DISH

Chicken skewers, Hawaiian-style rice, and plantains. Served with onion tempura and spicy camu camu reduction.

##### DESSERT

Ravioli filled with silk plantains, served with camu camu ice cream and custard sauce.

#### 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