



· MIAMI SPICE MENU ·

\$60 PER PERSON

· FIRST COURSE ·

CHOICE OF

TUNA CRUDO (G)

Bluefin Tuna, Yuzu Ponzu, Pickled
Shallots, Crispy Garlic

GRILLED BROCCOLINI (L)

Charred Kimchi, Grana Padano,
Key Lime Dressing

ADD ONS

FRIED CHICKEN (G)

Roasted Banana Ketchup, Thai
Herbs, Jalapeno, Sweet Chili Sauce
+\$26

· SECOND COURSE ·

CHOICE OF

ROASTED BRANZINO (G, SF)

Leek Confit, Roasted Celeriac Puree,
Pickled Shallots, Umami Crumbs

ARROZ CON GAMBAS (SF)

Curried Rice, Trumpet Mushroom,
Tiger Prawn, Pickled Chilies

ADD ONS

SHORT RIB ASADO (G, SF)

Niman Ranch Short Rib, Leek,
Atchara, Kimchi Puree
+\$49

· DESSERT ·

COCOA POD (L, G, N)

Gianduja Passion Fruit Mousse,
Blackberry Textures

HALO HALO (L)

Leche Flan, Tropical Fruits,
Ube Ice Cream, Kaffir Lime Milk

(G) GLUTEN (L) LACTOSE (N) NUTS (VG) VEGAN (SF) SHELLFISH