



· MIAMI SPICE MENU ·

\$60 PER PERSON

· FIRST COURSE ·

CHOICE OF

SISIG (G)

Tofu, Tamari Aioli Sauce, Negi Oil, Shio Kombu,
Pickled Shallots, Pickled Chilies

SCALLOP CRUDO (SF)

Hokkaido Scallop, Cilantro-Coconut Milk,
Avocado, Pickled Shallots, Chilli Oil, Crispy
Shallots, Negi Oil, Key Lime Juice

ADD ON

FRIED CHICKEN (G)

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

· SECOND COURSE ·

CHOICE OF

IBERICO PORK (SF, N)

Fish Sauce Dressing, Green Papaya, Carrot, Jicama,
Mango, Peanuts, Cilantro, Extra Virgin Olive Oil

PANCIT BIHON (G, SF)

Tiger Prawns, Rice Noodles, Oyster Sauce,
Tamari, Lime, Baby Corn, Bok Choy,
Haricot Vert, Snow Pea Leaves, Negi

ADD ON

NIMAN RANCH SHORT RIB (G, SF)

72-Hour Short Rib, Charred Leek, Kimchi Purée, Atchara,
Umami Breadcrumbs, Japanese Sweet Potato Purée
+\$49

· DESSERT ·

Coconut Shell (V,N)

White Chocolate Namelaka, Exotic Fruits,
Caramelized Cashew

Mille Crepe Cake (G,L)

Mascarpone Cream, Strawberries, Passion Fruit Syrup

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