

HIDE & SEEK

cocktails and gastronomy

Course 1: Amuse Bouche

A brief opening bite designed to awaken the palate and set the tone for the evening.

Course 2: Blossoms De Tinga

Two delicate squash blossoms stuffed with **chicken tinga**, finished with **queso fresco**, **chipotle-guajillo aioli**, and **butternut squash purée** — layered with smoke, warmth, and subtle sweetness.

Course 3: Japan Seasonal Sashimi

A curated selection of **premium, market-fresh fish imported from Japan**, changing with the season and presented in its purest form to showcase balance, texture, and clarity of flavor.

Course 4: Steamed Man Tao Buns

Soft, pillowy **steamed Man Tao buns** served warm as a neutral, comforting transition into the composed entrées.

Course 5: Entrée Selection

Salmon Fillet

Ora King salmon with a **tarragon almond crust**, **apple-cucumber labneh**, **fennel**, **black garlic emulsion**, and a touch of **shaved caviar**.

Pork Chop

Single or double bone pork chop served with **white pumpkin celeriac purée**, **pine-nut parmesan endive**, and a **seasonal demi-glace**.

Chef's Garden

A curated assortment of **roasted seasonal vegetables and accent fruits**, reflecting the kitchen's freshest expressions.

Red Snapper

Mexican red snapper paired with **citrus parmesan pasta**, **citrus supremes**, and finished with a **basil-citrus beurre blanc** accented by **chili oil**.

Course 7: Dessert Selection

Deconstructed Fudge Sundae

A refined interpretation of a classic — layered **chocolate fudge elements**, creamy components, and textural contrasts.

Apple Pavé

Delicately layered **apple pavé**, baked to highlight natural sweetness, warmth, and structure for a composed, elegant finish.