

UN VERANO EN MIAMI

2026

\$50

ALL FOOD COMES OUT AS IT'S READY AND IS MEANT TO BE
SHARED

FIRST COURSE

CHOOSE ONE

Seasonal Crudo

tamarind agua chile, crispy rice flakes, fresh herbs

Watermelon Salad

baby heirloom tomatoes, red onion, nước chấm, lemongrass, sa tế, sesame seeds

Edamame Hummus

tahini, roasted garlic, herbage, lemongrass chili oil, tostones

Dumplings

shrimp & pork, confit tomatoes, szechuan peppercorn sauce

SECOND COURSE

CHOOSE ONE

Seasonal Mushrooms

eggplant, mushrooms, madras curry, aromatics, coconut crumble - vegan

Branzino

grilled, herbage salad, scallion, ginger aioli, truffle viet ponzu

Fried Chicken

buttermilk & cajun spice, fennel slaw, pickled strawberries

Bò Lúc Lắc

filet mignon, oyster sauce, lemongrass, watercress, heirloom tomatoes, cucumber, crispy rice

Served with jasmine rice & house pickled carrots and radish

DESSERT

Chef's Choice — *changes daily*



\$50 PER PERSON
plus tax & 20% service charge
no modifications or substitutions

