

The
SECOND
ACT

DINNER TASTING
MENU



“DZIKILPAK” PUMPKIN SEED DIP
GRILLED CORN TORTILLAS, PUMPKIN FLOWERS,
ROASTED PUMPKIN, CHIVE OIL

CLAM & SCALLOP
GREEN AGUACHILE, CORIANDER, LEMONGRASS OIL,
SEA LETTUCE SEAWEED

OCTOPUS TOSTADAS
CAMELISED CHEESE TOSTADAS,
SMOKED SALSA MOCHA, ARUGULA

AMARANTH TEMPURA
SOFT SHELL CRAB TACO
HOJA SANTA TORTILLAS, SHISO, YELLOW LEMON

PRAWNS
PLANTAIN VINEGAR, CAVIAR, CHILLI MIXE OIL,
CHILLI MANZANO SALSA

LOBSTER ESQUITES
CORN, LOBSTER, CRAB, CRUNCHY CORN,
RED CHILLI, NASTURTIUM FLOWER

DUCK INFLADITA
BLACK SESAME INFLADITA, HUITLACHOCHE AND TRUFFLE MOLE,
DUCK CONFIT AND FOIE GRAS CARNITAS

GUAYABA MARQUESITA
GUAYABA JELLY, DULCE DE LECHE, HIBISCUS,
UMEBOSHI, GOAT CHEESE ICE CREAM

\$338++ / PAX



The SECOND ACT

BEVERAGE PAIRING MENU



GREEN GARDEN

DRY GIN, ST GERMAIN, LEMONGRASS INFUSED PALM WINE (TUBÂ)
HOJA SANTA BITTERS, LIME JUICE, AVOCADO LEAF OIL

BOTANICAL WINE

DRY GIN, HEIRLOOM CORIANDER INFUSED COCCHI AMERICANO,
LIME CORDIAL MAYAN LIME BITTERS, CAVA BRUT,
HEIRLOOM CORIANDER BLOSSOM

APPLE LINDEMANS BEER

A MIXTURE OF SEVERAL VARIETIES OF APPLES AND A YOUNG LAMBIC
THAT IS AT LEAST ONE YEAR OLD

MESTIZO MARGARITA

TEQUILA BLANCO, MANDARINE NAPOLEON, RECADO NEGRO SYRUP
SOUR ORANGE AND LEMON JUICE, TOTOMOXTE SALT

ARMANDO SANTOS

RAICILLA, LILLET BLANC, GUAVA AND CINNAMON INFUSION,
SOUR ORANGE AND LEMON JUICE
CACAO BITTERS, LEMONGRASS STRAW,
GUAVA LEAF, GUAVA CANDY

ALCOHOLIC PAIRING: FLIGHT OF 5 - \$160 ++
NON-ALCOHOLIC PAIRING: FLIGHT OF 5 - \$120++
COCKTAILS AND CONVERSATIONS: \$100++

