

The
SECOND
ACT

LUNCH 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

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

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

\$238++ / PAX



The
SECOND
ACT

BEVERAGE
PAIRING MENU



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

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 3 - \$120 ++
NON-ALCOHOLIC PAIRING: FLIGHT OF 3 - \$80++

