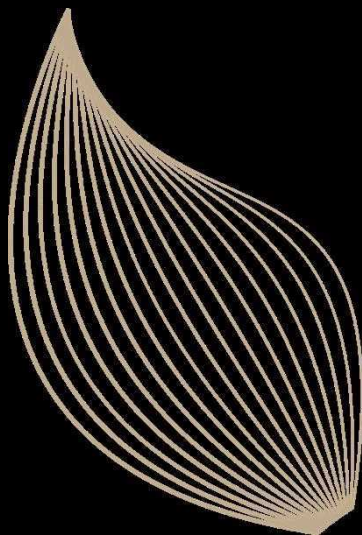




CHEF DE LA MESA

UNFORGETTABLE CULINARY EXPERIENCE

PASSED CANAPÉS

OCEAN

Dairy & Gluten Free Options Included

SHRIMP TACO

Crispy Shrimp, Avocado, Pineapple
Cilantro Salsa, Yuzu Chilli Aioli

BAJA PESCADO TACO

Beer Batter Telapia, Avocado, Pico
de Gallo, Black sesame, Spicy Aioli

CRISPY RICE SALMON

Spicy Salmon Tartar, Crispy Rice,
White Ponzu Sauce, Black Sesame

MANGO MINT CEVICHE SPOONE

Cilantro Lime Dressing, Mint, Mango,
Diced Spigola

SHRIMP COCKTAIL

Cocktail Sauce, Tiger Shrimp

CRISPY CALAMARI CONE

Beer Batter Calamari, Cilantro
Lime Aioli

BLUEFIN TUNA TART

Umami Aioli, Pickled Mango,
Sesame Soy, Micro Shiso, Chili

SESAME TUNA TATAKI

Seared Tuna, Sesame Cracker
Wasabi Aioli, Micro Cilantro

CAVIAR & LUX BILINI +\$

Black Caviar, Smoked Salmon,
Whipped Cream Cheese, Bilini, Dill

TRUFFLE LOBSTER ROLLS

Charcol Bun, Citrus Aioli, Truffle
Butter sauce

EAST COST OYSTERS +\$

Chilli Shallot Vinaigrette, Lemon

TOUCHED PRESSED SUSHI

Tuna or Salmon



LAND

Dairy & Gluten Free Options Included

CRISPY CHICKEN SLIDERS

Beer Batter, Chipotle Aioli,
Cabbage Slaw, Sesame Brioch

CHICKEN PARMIGIANA SLIDERS

Italiano Crust, Melted Poblano,
Pesto Aioli, Tomato Marinera

PULLED BEEF TACO

Pull Apart Beef Birisket, Garlic
Aioli, Micro Cilantro, Pickled Onion

DUKKAH LAMB CHOPS

Egyptian Spice Rub, Date Honey,
Malden Salt

CHICKEN TANDOORI SKEWERS

Tandoori Spiced Chicken, Coconut
Yogurt, Micro Cilantro

MINI LAMB KEBABS

Beef & Lamb, Dill Tzatziki,
Pomogranet

BISCOFF FOIE GRASS

Seared Duck Liver, Melted Biscoff,
Berry Couli

FRENCH BRIE SLIDERS

Charcole Sesame Buns, Melted
Brie, Caramelized Onions

WAGYU SELECTION (\$)

WAGYU NIGIRI

Sticky Rice, Toured Wagyu
Tenderloin, Sesame Yuzu Glaz

WAGYU CARPACCIO

Truffle Garlic Aioli, Pesto, Olive
Tapanade, Parmesan

WAGYU TRUFFLE TARTAR

Charcoal Macaroon, Truffle Garlic
Aioli, Parmesan, Chives

WAGYU MINI SLIDERS

Sesame Brioch, Mac Sauce,
Caramelized Onions, Pickles

GARDEN

Dairy & Gluten Free Options Included

CRISPY MANGO CUCUMBER

Crispy Rice, Diced Mango, Ponzu Aioli, Cucumber, Crispy Nori

POTATO CIGARS

Crispy Mash Roll, Marinara Sauce, Garlic Aioli, Micro Greens

HONEY FETA CRUNCH

Feta Phyllo, Honey Glaze, Bee Pollen, Sesame, Pomogranate

PESTO GOAT CHEESE FLAT BREAD

Pesto, Goat Cheese, Sun Dry Tomatoes, Basil, Balsamic Drizzle

TRUFFLE GRILLED CHEESE

Truffle, Cheddar Cheese, Herb Butter

WILD MUSHROOM ARANCINI

Pomodoro, Four Cheese Bland, Wild Mushrooms, Garlic Aioli

PESTO CAPRESE ARANCINI

Basil Tomato Risotto, Four Cheese Pesto, Pomodoro Sauce

MELTED FIG JAM BRIE

Truffle, Honey, Brie, Pistachio, Candy Figs, Apples, Malden Salt

ASIAN SESAME CAULIFLOWER

Battered Cauliflower, Sweet Chilli, Teriyaki Sauce, Pickled Scallions

MUSHROOM TART

Mushroom Crema, Grated Truffle, Parmesan, Shiitake Mushrooms



PLANTS VEGAN

Dairy & Gluten Free Options Included

BUTTERNUT SQUASH TART

Butternut Squash Crema, Candies Pecans, Vegan Feta

TRUFFLE MELTED BRIE

Date Honey, Apples, Pistachio, Candied Figs

TRUFFLE FRIES CONE

Crispy French Fries, Truffle, Vegan Parmesan, Chives

VEG SUSHI

Avocado, Pickled Mango, Cucumber Ponzu Aioli

CRISPY GYOZA

Vegetable Gyoza, Sweet Sesame Glaze, Pickled Red chillis

WILD MUSHROOM ARANCINI

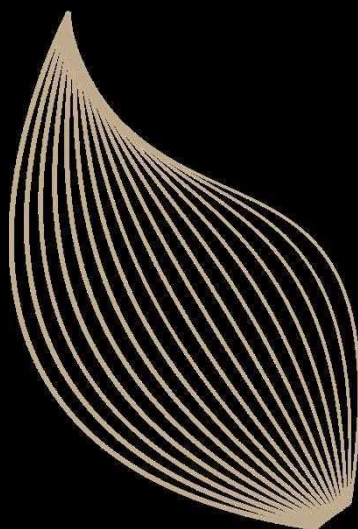
Pomodoro, Four Cheese Bland, Wild Mushrooms, Garlic Aioli

FALAFEL SLIDERS

Crispy Falafel. Hummus, Tomato, Pickles, Sesame Buns

SAMOSA

Lentil Samosa, Herb Chutney



CHEF DE LA MESA
UNFORGETTABLE CULINARY EXPERIENCE

LIVE FOOD STATIONS

CARNIVORE MEAT SHOW

Our exclusive Carnivore show is an interactive meat carving performance. A unique Brazilian meat Show featuring the best Japanese & Australian meat cuts from dry aged Tomahawks to A5 Wagyu.

What does it include:

2 specialty meat cuts

1 side dish

Special Effects

Please contact for more information



SUSHI BAR

LIVE CHEF

CHEF'S PREMIUM MENU:

- SASHIMI SELECTION BASED ON SEASON

8 Signature Rolls

5 Classic Rolls

3 Tempura Rolls

15 Pieces Sashimi

30 Pieces Nigiri

Includes

2 Dojo Rolls, 2 Shrimp Maduro Roll, 2 Coconut Shrimp Rolls, 1 Miami Roll, 1 Seared Salmon Roll, 2 Salmon Mango Rolls, 2 Spicy Tuna Roll, 1 Crab Salad Roll, 3 JB Tempura Rolls

15 Pieces Sashimi: 5 salmon, 5 tuna, 5 hamachi

30 Pieces Nigiri: 15 salmon, 15 tuna

MENU CHANGES SEASONLY



OYSTER/ BLACK CAVIAR

LIVE PERFORMANCE

Market Price - \$\$\$\$

An interactive element that includes
our team passing around fresh
shucked Oysters & Black Caviar
Service



PUB STYLE SLIDER BAR

CHEF'S PREMIUM PUB STYLE MENU:
CHOOSE 2

WAGYU SLIDERS

Truffle aioli | Pickles | Tomatoes | Crispy onions

FRENCH BRIE SLIDERS

Onion Jam Aioli, Melted Brie, Fresh Arugula, Tomatoes

The MAC Slider

Big Mac aioli, Cheddar Cheese, Pickles, Tomatoes

CRISY CHILLI CHICKEN SLIDERS

Crispy Breaded Chicken, Sweet Chili aioli, Lettuce,
Tomatoes, Pickles

CHICKEN PARMIGIANA SLIDERS

Italian Breaded Chicken, Eggplant, Tomato Basil Sauce,
Melted Poblano

All sliders are served with a side of French Fries



BAZZAR STATION

LIVE CHEF

CHEF'S PREMIUM MENU:

- Pita Falafel
- Crispy Pita Arais
- Shawarma

with a beautiful display of BAZZAR style salads,
Hummus
Tahini
Amba
Pickles
Hot peppers
Fresh cucumber and tomato salad
Fresh parsley
Steamed Cauliflower
Cabbage slaw.



TACO BAR

CHOOSE TWO

Baja Pescado (Fish)
Pollo Asado (pulled chicken)
Carne Asado (Brisket)
Verdura Asada (PB)

Toppings:

Avocado Pure
Cabbage Slaw
Chipotle Aioli
Chimichurri Pico
de Galo Salsa
Garlic Aioli
Cilantro Chili Aioli



BAO STATION

CHOOSE TWO

KFC Crispy Chicken

Red Cabbage Slaw
Boston Lettuce
Spicy Aioli

Korean BBQ

Carrot Chilli Slaw
Boston Lettuce
Garlic Aioli

A5 Wagyu Bao

Chimichurri
Cilantro
Garlic Aioli

Crispy Cauliflower (PB)

Red Cabbage Slaw
Lemon Herb Aioli
Boston Lettuce



STREET HOT DOG STATION

CHOOSE TWO

MINI MEXICAN HOT DOG

Fresh Guacamole | Mexican cabbage slaw
| Cilantro Lime Aioli | Pickled Jalapenos

SWEET THAI HOT DOG

Sesame Sweet Chili Glaze | Asian Carrot
Slaw | Spicy Sriracha Aioli

NYC STYLE HOT DOG

Garlic Mustard Aioli | Caramelized Sweet
Onions | Sauerkraut

THE CLASSIC HOT DOG

Ketchup | Mustard | Pickle Relish | Onions



Montreal POUTINE BAR

CLASSIC POUTINE

Gravy | French Fries | Cheese Curds

KOREAN GALBI POUTINE

Galbi Sauce | Short Rib | Pickled Shallots | Cheese Curds |
Spicy Mayo Aioli

LOBSTER CAVIAR POUTINE

Butter Poached Lobster | White Truffle Cheddar Gravy |
Black Caviar | Chives



PASTA STATION

CHOOSE TWO

Penne Ala Vodka

Truffle Cream & Mushrooms Tomato Basil

Pesto Cream

Aglione e Olio

RISOTTO STATION

CHOOSE TWO

Truffle Mushroom Risotto

Lobster Saffron Risotto

Lemon Pea Risotto

PIZZA STATION

CHOOSE TWO

Margherita

Truffle Mushrooms

Pesto Pistachio Honey

Sweet Onion Goat Cheese



FINE DINNER PLATES

Feature our seasonal entrees reimagined as elegantly crafted small plates. Each dish is designed to maintain the sophistication and refinement of fine dining while inviting guests to savor a variety of flavors in a more intimate setting

BRISKET CARVING STATION

Beef Brisket Served with Gravy & Mashed Potatoes, Charred Oyster Mushrooms & Asparagus

SWEET POTATO CHESTNUT RAVIOLI

Sweet Potato Cream | Brown Butter Chestnuts | Ricotta Ravioli

MISO BLACK COD

Miso Glazed Cod | Wild Mushrooms | Pickled Fennel

CHARRED BRANZINO

Pea Puree | Wild Rice | Verona sauce | Crispy Leeks

AUTHENTIC BUTTER CHICKEN BOWL

Bay Leaf Rice | Coconut Yogurt | Fresh Cilantro

Watch as our chefs prepare your selection right before your eyes, ensuring every bite is fresh and flavorful.

