

JUNGLE BRUNCH PACKAGE

\$59.00 per person

Miso Soup **GF**

Shishito Peppers **VG GF** or Edamame **VG GF**

Tako Yaki or Vegetable Tempura **VG**

Your choice of main

Udon Carbonara

Japanese udon noodles, crispy bacon, aji amarillo, parmesan cheese, rich egg yolk

Chicken and Waffles

Bubble waffle, whipped maple butter, picante herb salsa

Wagyu Beef Sliders

Truffled cheese, eggs, served with yuca fritas, smoked aji emulsion

Dulce de Leche Pancakes **V**

Toasted pecans, green tea maple syrup

Sushi Doughnut

Salmon, yellowtail, tuna, avocado, ikura

Wagyu Steak and Eggs **GF**

Wagyu beef picanha, sunny side up eggs, yuca frita, smoked aji panca

Dessert **VG GF**

Yuzu sorbet or Taro ice cream

ADD-ON OPTIONS

Miso Soup **GF** \$5.00

Two Sunny Side Up Eggs **V GF** \$5.00

Yellowtail Nikkei Sashimi **GF** \$29.00
Cherry tomatoes, Jalapeño, cilantro, yuzu truffle soy

Yuca Fritas **VG GF** \$12.00
Peruvian cassava fries, aji panca dip, yuzu

Dragon Roll \$21.00
Shrimp tempura, salmon, avocado, unagi sauce

Sato Maki **GF** \$29.00
Yellowtail, salmon tartare, asparagus, Chotto Soy

Maíz a la Parilla **V GF** \$17.00
Robata butter corn, rocotto chilli butter coriander

Pollo Peruano **GF** \$38.00
Whole baby chicken, coriander, canchas, pomegranate, lemon zest

BOTTOMLESS DRINK PACKAGE

\$49.99 per person

Aleteo

Diplomatico mantuano, appleton V/X rum, islay whisky, pineapple shrub, lime, bitters

Mariposa Picante

El jimador blanco, watermelon, cherry, hibiscus, rocoto, mirin, lime

Hinode

Ford's gin, yuzu, lemon, club soda (vellamo)

Haru Mori

El jimador tequila, pineapple, lime, shiso

Mimosa

Fiol prosecco with your choice of orange, grapefruit, or mango-passion fruit juice

PREMIUM BEER PACKAGE

Asahi Bucket (5 bottles, 330ml) \$45.00

DESSERT

Matcha Crepe Cake **V** \$20.00

Hazelnut chocolate, dulce de leche, raspberry crunch

Salted Caramel Chocolate Fondant \$19.00

Chocolate fondant, mango, dulce de leche, vanilla ice cream

Warm Cinnamon Churros **V** \$18.00

Dulce de leche, chocolate hazelnut sauce

Passion Fruit Crème Brûlée **V GF** \$18.00

Sake poached pineapple

V Vegetarian / **VG** Vegan / **GF** Gluten Free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen-free and will be consumed at the guest's own risk. Prices don't include HST.

CHOTTO
MATTE

**JUNGLE
BRUNCH**

