



# matte moves

V vegetarian  
VG vegan  
GF gluten free

## core experience \$50 per guest

### Mimosa

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

### APPETIZER

#### Lemon Edamame VG GF

BBQ soybeans, sea salt

#### Truffled Avocado Maki V GF

Cucumber, sesame seeds, yuzu truffle soy

### CHOICE OF MAIN

#### Shakshuka V

Eggs, tomato miso sauce, cilantro, parmesan, black beans, sour dough toast

#### Dulce de Leche Pancakes V

Seasonal fruit, candied pecans, orange maple syrup

#### Pollo Peruano and Arroz Chaufa GF

Cilantro, canchas, pomegranate, Peruvian vegetable egg fried rice, spicy sesame soy

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## luxe experience \$65 per guest

### 2 Mimosas

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

### APPETIZER

#### Lemon Edamame VG GF

BBQ soybeans, sea salt

#### Spicy Tuna Crispy Sushi GF (five pieces)

Tuna tartare, Peruvian chilli

#### Truffled Avocado Maki VG GF

Cucumber, sesame seeds, yuzu truffle soy

### CHOICE OF MAIN

#### Amazonian BBQ Salmon & Furikake Rice GF

Jungle curry, goji berries, pecans, smoked potato purée

#### Shrimp and Lobster Udon Carbonara

Japanese udon noodles, aji amarillo, queso fresco, rich egg yolk

#### Crispy Chicken Croissant

Bacon, orange maple syrup, kumquats

#### Shakshuka V

Eggs, tomato miso sauce, cilantro, parmesan, black beans, sour dough toast

#### Dulce de Leche Pancakes V

Seasonal fruit, candied pecans, orange maple syrup

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.



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