

Our Weekend Brunch

Held on selected Saturdays, enjoy one of our three brunch experiences as we welcome you with one of our Pisco Sour or Margarita signature cocktails on arrival, exquisite small plates, and a choice of free-flowing prosecco or champagne alongside live entertainment.

Small Plates and Salads Available from the counter Sea bass ceviche with avocado, white corn and red onion Tomato ceviche Shredded crab with spicy ginger mayo tostada Smoked tuna with tequila lime mustard tostada Avocado corn salad with blackberry dressing Crispy duck and pomegranate ensalada with papaya chilli dressing

Josper Grill and Robata

Please select one dish of your choice

Lamb cutlets with red anticucho

28-day-aged 6oz rib-eye with cumin, garlic and cilantro

Marinated corn-fed chicken with garlic, oregano and ají amarillo

Stone bass with crushed Andean chilli lime sea salt

Seared robata tenderstem broccoli, charred kale and shimeji mushroom anticucho (served in our hot clay pot)

To Share

Presented to your table

Dessert

Presented to your table

Lima Sensación

Turrón de Hielo

Frescura de Mango

Prosecco and champagne experiences are unlimited for 90 minutes, from the time of being seated. One glass per person at a time. The entire table must dine from the same package. Dietary requirements should be confirmed at least 48 hours in advance. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.