

ANCORA

WATERFRONT DINING AND PATIO

FIRST PLATE

NIKKEI STYLE QUINOA SALAD

edamame, pickled beets, kale, huacatay crema, nori tempura

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WILD MUSHROOM BISQUE

black trumpets, truffle crème fraiche

ENTRÉE

PACIFIC LINGCOD

forbidden rice chorizo paella, shrimp, peruvian corn,
baby squid, broccoli, bell pepper, pimenton emulsion

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WINDBERRY FARM CHICKEN

cauliflower risotto, hazelnuts, preserved lemon, kale salad

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SAFFRON RISOTTO

seasonal vegetables, almonds, grana padano

DESSERT

SPICED PICARONES

roasted almonds, dulce de leche, spiced ice cream

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SORBET SELECTION

selection of 3, fresh fruit

\$55 *(not including taxes or gratuity)*

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CRISPY PRAWN CAUSA

avocado mousse, kale chips, rocoto-harissa, escabeche sauce

ENTRÉE

AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,
salsa of roasted pineapple and tomatillo

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RAS EL HANOUT SPICED WINTER VEGETABLES

seasonal vegetables, almonds, grana Padano

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WINDBERRY FARM CHICKEN

cauliflower risotto, hazelnuts, preserved lemon, kale salad

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GRILLED BEEF TENDERLOIN (surcharge of \$7/per person)

potato pavé, mushroom puree,
seasonal vegetables, red wine jus

DESSERT

SPICED PICARONES

roasted almonds, dulce de leche, spiced ice cream

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