

# NYE

WELCOME 2019

DECEMBER 31ST 2018  
The Most Magical Night of the Year at Sunset Monalisa

## MENU

### 7 COURSES

Cortes Sea urchin pate with crunchy oysters, sea asparagus salad with cauliflower foam and olive oil bread.

Poached shrimp in butter, thyme, mashed anise and grilled watermelon salad, chilli seed vinaigrette.

Smoked eggplant, creamy goat cheese and tomato juice.

Stuffed tuna with Mexican spices, onion chutney with habanero chili and Jerusalem artichoke puree.

Beef fillet served with mustard glaze, mashed potato leek and chayote salad.

#### PRE-DESSERT

Baked brie cheese wrapped in phyllo dough served with apple julienne.

#### DESSERT

Chocolate and chesnut cake with champagne ice cream, ginger sauce and compote of berries with cardamom

**Price: 200 USD**

TAXES included and service charge (15%) per person.

