

PREFIXED

A LA CARTE

ALL EXPERIENCE
[+ WINE PARING DELUXE]

\$186 USD

FIRST COURSE

[CHOICE OF ONE]

OYSTER PORCINI

Porcini cream sauce, Parmigiano Reggiano, truffle.

BLUEFIN TUNA

Avocado, coriander, yuzu kosho, oak aged ponzu.

HEIRLOOM & BURRATA

Pesto sauce, lotus root, dragon fruit.

BEETS AND BERRIES

Avocado, charcoal flavours, purslane, quinoa, pistachio.

OYSTER RAVIOLI

Yuzu Beurre Blanc, asparagus, Trout and Tobiko Roe.



SECOND COURSE

[CHOICE OF ONE]

CARAMEL OF PASTA LAMB

Sage, pistachio, mint pesto.

ROASTED CAULIFLOWER

Romesco, farro, piquillo, tajin, peas.

TRUFFLE PASTA

Black truffle, Parmigiano Reggiano, Plugrá butter.

SEA BASS FROM THE BAJA

Coconut, lemongrass, gnocchi, bacon, fennel, sourdough.

AMERICAN WAGYU FILET

Mashed potatoes, maitake, broccolini.

SPAGHETTI CAVIAR

Unagi kabayaki, herbs, siberian caviar, lime, bottarga.

(+29 USD)

NEW ZEALAND RACK OF LAMB

Couscous stew, tomato confit puree, kalamata olive tapenade, zucchini and basil sauce.

(+29 USD)

CANADIAN SOFT SHELL CRAB

Arugula, watercress, purslane, pork chicharron, chintextle.

(+29 USD)

WAGYU BEEF TARTARE

Chive, parsley, quail egg, truffle, lavash.

(+29 USD)



DESSERT

[CHOICE OF ONE]

ABEJA DE MALVAVISCO

Cheesecake, ricotta, honey, mamey ice cream.

PAVLOVA

Passion fruit, merengue, wild fruits.

BLACKBERRIES AND VIOLETS

Violet gel, yuzu stone, lavender ice cream.

BERGAMOT CLOUD

Compress strawberries, pomegranate and red wine sorbet.

\$96 USD

 (VEGAN)  (VEGETARIAN)

PRICES ARE PER PERSON. TAXES INCLUDED.
WE ACCEPT AMERICAN EXPRESS, VISA, MASTERCARD.

THE
SIGNATURE

5-COURSE MENU

**CHEF'S
ALL EXPERIENCE**
[+ WINE PARING DELUXE]

\$253 USD

SCALLOP SHASHIMI

Coconut, ginger, tapioca, bacon, Tobiko roe, black salt.

TRUFFLE PASTA 

Black truffle, Parmigiano Reggiano, Plugrá butter.

SEA BASS FROM THE BAJA

Coconut sauce, lemongrass, gnocchi, bacon, fennel, sourdough.

MISO BRAISED BEEF CHEEK

Piquillo pepper, polenta, maitake, black quinoa.

SPAGHETTI CAVIAR

Unagui kabayaki, herbs, siberian caviar, lime, bottarga.

(+29 USD)

AUSTRALIAN WAGYU BEEF TENDERLOIN

5 OZ - AGED 90 DAYS, BMS 8-9

Black garlic, parmesan croquette, maitake, pickled tomato.

(+29 USD)

CANADIAN SOFT SHELL CRAB

Arugula, watercress, purslane, pork chicharron, chintextle.

(+29 USD)

AUSTRALIAN WAGYU BEEF NEW YORK STRIPLOIN

10 OZ - AGED 90 DAYS, BMS 7

Black garlic, parmesan croquette, maitake, pickled tomato.

(+51 USD)

BLACKBERRIES AND VIOLETS

Violet gel, yuzu stone, lavender ice cream.

CHEF'S \$121 USD



**VEGETARIAN
ALL EXPERIENCE**
[+ WINE PARING DELUXE]

\$230 USD

BEETS AND BERRIES 

Avocado, charcoal flavors, purslane, quinoa, pistachio.

TRUFFLE PASTA 

Black truffle, Parmigiano Reggiano, Plugrá butter.

MUSHROOM TEXTURES

Polenta, Parmigiano Reggiano, quail egg.

ROASTED CAULIFLOWER

Romesco, farro, piquillo pepper, tajin, peas.

BLACKBERRIES AND VIOLETS

Violet gel, yuzu stone, lavender ice cream.

VEGETARIAN \$98 USD

 (VEGAN)  (VEGETARIAN)

  @sunsetmonalisa

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THE
MONALISA
EXPERIENCE



**CHEF'S
ALL EXPERIENCE**
[+ WINE PARING DELUXE]

\$321 USD

BLUEFIN TUNA

Avocado, coriander, yuzu kosho, oak aged ponzu.

TRUFFLE PASTA 

Summer black truffle, Parmigiano Reggiano, Plugrá butter.

CANADIAN SOFT SHELL CRAB

Arugula, watercress, purslane, pork chicharron, chintextle.

SEA BASS FROM THE BAJA

Coconut sauce, lemongrass, gnocchi, bacon, fennel, sourdough.

QUAIL

Foie Gras, raspberry, piquillo pepper, wild rice.

**AUSTRALIAN WAGYU BEEF TENDERLOIN
5 OZ - AGED 90 DAYS, BMS 8-9**

Black garlic, parmesan croquette, maitake, pickled tomato.

BERGAMOT CLOUD

Compress strawberries, pomegranate and red wine sorbet.

**VEGETARIAN
ALL EXPERIENCE**
[+ WINE PARING DELUXE]

\$293 USD

BEETS AND BERRIES 

Avocado, charcoal flavors, purslane, quinoa, pistachio.

HEIRLOOM AND BURRATA

Pesto sauce, lotus root, dragon fruit.

TRUFFLE PASTA 

Summer black truffle, Parmigiano Reggiano, Plugrá butter.

MUSHROOM TEXTURES

Polenta, Parmigiano Reggiano, quail egg.

RISOTTO MILANESE

Saffron, aged parmesan, Plugrá butter.

ROASTED CAULIFLOWER 

Romesco, farro, piquillo pepper, tajin, peas.

BERGAMOT CLOUD

Compress strawberries, pomegranate and red wine sorbet.

**CHEF'S MENU
\$147 USD**

**VEGETARIAN MENU
\$119 USD**

 (VEGAN)  (VEGETARIAN)

We offer 3 types of menu especially designed by our **executive chef Hector Morales**. In this Experience, rest assured that we take care of our service, holding our hygiene and sanitation standards to highest of our priority for your safety. As we offer you a safe place to have a great experience, please allow us the time to make sure that we stay safe and sanitized while doing so.

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MEAT LOVERS

BY THE GRILL

- **JAPANESE WAGYU KOBE BEEF, A5 GRADE - 12oz (220 USD)**
Authentic Japanese Wagyu is world-renowned for its buttery texture, subtle umami flavor, and unequaled tenderness.
- **GOLDEN AUSTRALIAN TOMAHAWK “WESTHOLME” - 36oz (275 USD)**
Wagyu ribeye encrusted in 24 karat gold leaf.
- **WASHUGYU WAGYU BEEF - NEW YORK STRIPLOIN, AGED 120 DAYS, BMS 7 - 16oz (160 USD)**
Unique crossbred Japanese Black Wagyu and the finest American Black Angus.
- **AUSTRALIAN WAGYU BEEF - NEW YORK STRIPLOIN, AGED 90 DAYS, BMS 7 - 16 oz (125 USD)**
Savor exquisite flavors of Purebred Australian Wagyu beef.
- **SIDES (CHOICE OF 2)**

- Truffle fries
- Potato aligot

- Roasted baby vegetables
- Au gratin potato

- Mashed sweet potato
- Sunchoke puree



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