



# Tasting Menu

BY CHEF FELIPE SALLES

## FUSION OF THE FIELD

White figs, slowly caramelized to reveal their natural sweetness, rest atop a velvety São Jorge cheese mousse. Glazed walnut crumble and quinoa popcorn bring texture and contrast — a tribute to the bounty of the land.

## AURA OF DUCK

Seared magret, its skin golden and crisp, its flesh tender and succulent, rests on fragrant coconut rice. Seasonal crisp vegetables lend freshness, while a malagueta chili gel ignites the palate with a subtle, lingering heat.

## SEA & EARTH

The catch of the day, grilled with a fine herb crust, releases delicate marine and herbal notes. Glazed baby vegetables and an ethereal romesco foam complete a dialogue between sea and soil — balanced, vibrant, and pure.

## CHOCOLATE & LEMON

Silken 70% vegan chocolate mousse meets the bright acidity of lemon cream. A crunchy almond pé de moleque concludes the experience with both elegance and nostalgia.

65

WINE PAIRING 15

PREMIUM WINE PAIRING 25

ENJOY THOUGHTFULLY MATCHED WINES WITH EACH COURSE.  
WATER, COFFEE, AND TEA INCLUDED IN PAIRING