

# DINNER EXPERIENCE AT 30 DEGREES

## Kir Royal

*A classic aperitif, champagne cocktail with Cream de cassis*

## Ata Rangi, Sauvignon Blanc, 2009

*Martinborough, New Zealand*

Marinated anchovies on toast with lomo ham

Smoked eel, sevruga caviar

Deep fried soft shell crab, tongkatsu sauce

## Crimson Sunset

*Cranberry and cucumber infused together with a pinch of rock salt*

Sushi and sashimi

## Vanilla Passion Sour

*Añejo rum, Madagascar vanilla liqueur, passion fruit liqueur and maple wood syrup shaken with lime*

Pan seared scallop, chili jam and sour cream

Pan fried foie gras, orange jus

## El Scorpo

*Reposado tequila and aged rum paired with agave syrup, orange and lime juices, served over ice*

Lobster pasta, aromatic oil, garlic and seaweed

Crab cake, mango salsa

## Bahiana

*Añejo rum, Madagascar vanilla syrup, Cigar, Cacao White*

Grilled poussin, panache of baby vegetables

Seafood salad, bouillabaisse sauce

## Tiramisu dell' Isola

*Liquid tiramisu with layers of coffee, chocolate, orange, vanilla and coconut*

Raspberry panna cotta, tart tartin with vanilla sauce, key lime pie, gateaux opera chocolates

All prices are in USD, subject to 10% service charge and government taxes.