

ANCORA

WATERFRONT DINING AND PATIO

AMBLESIDE

VEGETARIAN GROUP MENU

70 per person

CEVICHE TASTING

VEGETARIAN CEVICHE

artichokes, braised radish,
sunchoke leche de tigre, cancha

ROASTED MUSHROOM AND LIME SHOOTER

thai flavours, jalapeño, palm sugar

FIRST PLATE

GRILLED ROMAINE HEARTS

soft boil egg, cherry tomato,
croutons, parmesan huancaína/
ceasar dressing

or

ASPARAGUS CAUSA

cucumber chalaca, rocoto aioli,
sweet soy glaze

ENTRÉE

CAULIFLOWER STEAK

miso roasted, kale salsa verde,
purple cabbage purée, pistachios,
queso artichoke empanada

or

TRUFFLE MUSHROOM RISOTTO

sautéed wild mushrooms, preserved lemon,
hazelnut, thyme

or

RAS EL HANOUT ROASTED VEGETABLES

quinoa tabbouleh, miso squash purée,
chimichurri

DESSERT

PAVLOVA

meringue, lemon curd,
mascarpone cream, cherry wafer

or

SORBET SELECTION

selection of 3, fresh fruit

EXECUTIVE CHEF **Jorge Kim**

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

GROUP MENU

90 per person

CEVICHE TASTING

HALIBUT TIRADITO

acevichado sauce, cilantro, sakura chalaca,
coconut purée, cancha

CEVICHE MIXTO

baby scallops, shrimp, squid,
calamari, mussels, wakame

SCALLOP AND LIME SHOOTER

dungeness crab roll, bluefin nigiri,
sockeye nigiri, hamachi nigiri

FIRST PLATE

SUSHI PLATTER

dungeness crab roll, bluefin nigiri,
sockeye nigiri, hamachi nigiri

or

CAUSA TRIO

dungeness crab, smoked prawn,
albacore tuna

ENTRÉE

AJI PANCA GLAZED SABLEFISH

miso squash quinotto, bok choy saltado,
quinoa puff

or

LOBSTER RISOTTO

lobster tail, cauliflower, preserved lemon,
hazelnut, thyme

or

GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,
seasonal vegetables, red wine jus

DESSERT

PAVLOVA

meringue, lemon curd,
mascarpone cream, cherry wafer

or

TRIPLE CHOCOLATE

flexible ganache, dark chocolate ganache,
passion fruit gel, flourless brownie,
glucose coral

EXECUTIVE CHEF **Jorge Kim**