

MENU - 7 NIGHTS



DAY 1

DINNER

APPETIZER

Garlic shrimp with torched corn and breadfruit purée.

MAIN DISH

Doncella fish in hot cocona and solterito with pearled quinoa. Accompanied by baked capirona plantains with butter, charapita pepper, and colored peppers.

DESSERT

Anona fruit with copoazú foam and chocolate ganache with powdered nuts.

DAY 2

LUNCH

APPETIZER

Chonta salad with tansharina vinaigrette and cured meat powder.

MAIN DISH

Braised chicken with cheese and cured meat-filled ravioli in huancaína sauce. Served with burnt cocona crema and red wine egg.

DESSERT

Aguaje cup with chocolate and macambo praline.

DINNER

APPETIZER

Witina cream soup with cheese and cured meat crostini.

MAIN DISH

Beef loin in cured meat sauce with witina purée and sweet pepper foam. Served with gratinated cauliflower.

DESSERT

Mango roll with tapioca in coconut sauce and vanilla ice cream.

Note: This menu is subject to change based on seasonal availability.

To allow us to accommodate any dietary restrictions or preferences, please inform your travel agent in advance so our kitchen can be prepared to meet your needs.

DAY 3

LUNCH

APPETIZER

Sea Bass "tiradito" with sacha cilantro sauce, pijuayo purée and fried pillories.

MAIN DISH

Patarashca of doncella fish with cocona sauce and cured meat tartare. Served with a tomato salad, lettuce, and avocado with celery vinaigrette.

DESSERT

Pineapple in rum with caramelized almonds and arazá foam.

DINNER

APPETIZER

Doncella fish slices wrapped in hearts of palm with mango tartare and spicy camu camu reduction.

MAIN DISH

Chicken stuffed with cheese and cured meat with yuca gnocchi. Served with pickled artichokes.

DESSERT

Brownie with hungurahui ice cream and coffee foam.

DAY 4

LUNCH

APPETIZER

Doncella fish Cebiche with cocona, served with macambio purée and crispy pillories.

MAIN DISH

Pork Ribs with passion fuite BBQ, golden potatoes, and sour cream. Served with onion tempura and spicy camu camu reduction.

DESSERT

Ravioli filled with banana, served with camu camu ice cream and crème anglaise.

DINNER

APPETIZER

Vitello tonato

MAIN DISH

Paiche with Amazonian meunière sauce, pickled cucumbers, and crispy quinoa. Served with ajuanado rice and onion and charapita pepper sauce.

DESSERT

Taperiba semifreddo with caramelized Brazil nuts, sapote foam, and flambeed plantains.

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DAY 5

LUNCH

APPETIZER

BBQ chicken wings with coleslaw and shoestring potatoes.

MAIN DISH

Sautéed pork loin with vegetables and toasted chow mein noodles. Served with oriental shrimp rice.

DESSERT

Macambo and Brazil nut crumble with taperiba jam and coconut ice cream.

DINNER

APPETIZER

Heart of palm soufflé with vegetable spaghetti and olive cream.

MAIN DISH

Doncella fish in light passion fruit sauce with Amazonian rice and yuca foam. Served with crispy sachá cilantro and spicy chili.

DESSERT

Lemon pie.

DAY 6

LUNCH

APPETIZER

Paiche tartare.

MAIN DISH

Grilled chicken with asparagus and fratiné mashed potatoes. Served with pickled sweet pepper.

DESSERT

Arazá sorbet with roasted milk foam and moist cupcakes.

DINNER

APPETIZER

Chonta cream soup with crispy cured meat and garlic bread.

MAIN DISH

Lomo saltado with fried ripe plantain sticks and crispy yuca. Served with rice and fried sausages.

DESSERT

Camu camu cheesecake with macambo praline.

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DAY 7

LUNCH

APPETIZER

Regional inchicapi chicken soup with fried yuca cubes and sachá cilantro palisade.

MAIN DISH

Pork chops marinated in chuchuhuasi charcoal-grilled with creamy pumpkin rice- Served with sautéed caigua.

DESSERT

Yuca fritters with cinnamon-spiced hot sauce and vanilla ice cream.

DINNER

APPETIZER

Lettuce salad with chicken and cured meat, with garlic vinaigrette and croutons.

MAIN DISH

Butter-basted paiche with farofa and chonta purée. Served with rice and corn sautéed in butter.

DESSERT

Apple Strudel.

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