



Presented by
OCBC VOYAGE

May 2024

MENU

Orange Passion Fruit Ceviche, Local Almonds, Coriander Oil

By Chef Álvaro

Oyster Marinated in Tucupi, Tamarind Broth, Pear

By Chef Álvaro

Ferratella Santa, Curd & Wine

By Chef Daniele

BBQ Eel, Cabbage Carpione, Lovage

By Chef Daniele

Bone Marrow, Papaya, Pickled Elderberry, Coriander Sauce

By Chef Álvaro

Crab, Kiwi, Jicama, Peas

By Chef Álvaro

Corzetti, Whipped Miyazaki Strutto, Nettles

By Chef Daniele

Cured Fish, Achiote Marinade, Rice Arepa

By Chef Álvaro

Pyrenees Lamb, Spring Garden

By Chef Daniele

Rice & Milk Risotto, Tuma Persa Chocolate

By Chef Daniele

Mambe Marshmallow, Ginger

By Chef Álvaro

Jamaica Gum, Vanilla

By Chef Álvaro

Gianduiotto 2.0

By Chef Daniele

Sfogliatella, Candied Orange, Semolina

By Chef Daniele

*Menu is subject to change due to availability and seasonality of ingredients.
Kindly note that this collaboration is unable to accommodate to vegan diets, allium allergies, and seafood allergies.*