



Destination Dining

Oceano Nikkei

Indulge in a delectable Japanese-Peruvian fusion dining experience under a canopy of stars by the ocean.

Starters

Hollow Crispy Semolina Shell

White Reef Fish with Citrus- Leche De Tigre Sauce, Tobiko, Roasted Sweet Potato, Cilantro Leaves, Sesame Seeds

Tiradito of Pulpo and Scallops

Grilled Octopus, Seared Scallops, Microgreens, Crispy Quinoa, Ponzu Soy Sauce, Hot Garlic-Chili-Ginger Oil

Nikkei Sushi Moriawase

Spicy Yellowfin Tuna Rolls, Salmon Aburi nigiri, Avocado Temaki, Maguro Zuke

Miso Glazed White Reef Fish

Purple Potato, Pickled Yellow Daikon



Sorbet

Yuzu & Passionfruit Sorbet



Main Course

Grilled T-Bone Steak served on Pink Himalayan Salt Block

Nikkei's Furikake Rice, Mixed Garden Leaves, Roasted Vegetables, Creamy Spinach, Vine Tomatoes, Roasted Halved Garlic, Grilled Halved Lemon, Dijon Mustard, Horse Radish Cream, Aji Amarillo Sauce, Trio of Sea Salt Flakes



Nikkei Sweet Delights

Matcha Alfajores, Yuzu Cheesecake, Mango Mochi
Pisco Sour Matcha, Café Helado Peruano or Lemongrass Tea

USD 210 per person

Choice to upgrade your main course

Grilled tomahawk sterling silver and chicharron - USD 250 per person

Optional

Relish the romance of breathtaking maldives, aboard a sunset cruise with canapés and champagne - USD 120 per person.