

AVENIDA

4 Hands Dinner
Chef Rafael Oyama & Chef Roeland Klein

AMUSE BOUCHE

By Roeland Klein & Rafa Oyama

SHISO LEAVE | SEABREAM

by Rafa Oyama

BAY SHRIMP | CARROT | KAFFIR | JALAPEÑO

by Roeland Klein

RED MULLET | LEEK | BEURRE BLANC | CAVIAR

by Roeland Klein

SCARLET PRAWN | DASHI | MUSHROOM

by Rafa Oyama

PORK BELLY | PAK CHOI | JAPANESE RICE | SESAME

by Rafa Oyama

YUZU SORBET

by Rafa Oyama

WHITE CHOCOLATE | BASIL | RASPBERRY | FRANGIPAN

by Roeland Klein

Meshiagare 召し上がれ | Bom appetite.

Menu | Wine pairing | Waters | Coffees 185 euros (incl. service charge)