

## Entradas

Isla de Cangrejo sobre Gazpacho de Verduras	210
Escargots Bourguignone	180
Rodajas de Jamón Serrano y Queso Mozzarella	190
Rollito Crujiente de Atún al Balsámico	160
Timbal de Camarón en Salsa de Trufa Negra	280
Láminas de Salmón Oriental	140
Ostiones del Día	150
Escalopos de Abulón a la Vinagreta de Chipotle	560
Tarta de Atún en Vinagre de Arroz y Soya	160
Garra de León a la Mantequilla de Perejil y Ajo	390
Mejillones Frescos al Vino Blanco	190
Carpaccio de Res al Oporto	140
Terrina de Hígado de Pato sobre Espejo al Oporto	310

## Ensaladas

Ensalada de Lechuga y Arúgula con Ravioles de Chocolate y Queso Azul	150
Ensalada de Langosta y Camarón a la Vinagreta de Hierbas Finas y Nuez Caramelizadas	280
Ensalada de Espinacas con Aderezo de Frambuesa y Bolsita de Queso de Cabra y Tocino	160
Ensalada de Cangrejo y Queso de Cabra a la Vinagreta de Manzana Verde	220
Ensalada Baikal	320
<small>Langosta, Garra De León, Calamar, Pulpo Fresco y Camarón con Aderezo de Aceite de Oliva y Limón</small>	

## Cremas y Sopa

Crema de Hongos Shiitake, Mejillones y Leche de Coco	180
Crema de Espárragos Blancos con Pato Ahumado	140
Gazpacho de Almendras con Uvas y Queso de Cabra	140
Sopa Won Ton	140

## Pastas Frescas

Pasta Fresca del Día	190
<small>(Por Favor Preguntar al Maitre D')</small>	
Fettuccini con Pato Pekin y Chicharo Chino	220
Ravioles de Salmón al Ajillo y Pistaches	190
Penne con Langosta en Salsa de Perejil y Vino Blanco	320

## Pescados y Mariscos

Filete de Huachinango Reileno de Camarón al Menier con Pistache y Salvia	250
Huachinango Entero Hoisin	260
Camarones Hunan	380
Camarones en Salsa de Queso Gruyere	410
Camarones Moët & Chandon y Hongos Shiitake	420
Lenguado en Salsa de Langostinos y Caviar de Pescado	380
Salmón a la Crema de Hierbas Finas	260
Dúo de Atún y Salmón a la Costra de Cilantro y Eneldo en Salsa de Limón	250
Atún Sellado a la Mantequilla de Naranja y Soya	240
Filete de Robalo a los Tres Chiles	260
Robalo Pochado Tuzin	270

## Aves y Carnes

Pato Reileno "Oaxaca"	260
Pato Pekin	250
Pollo Szechuan	220
Costilla de Ternera Importada en Salsa Foie Gras	540
Filete de Cerdo Tenderloin en Salsa de Tamarindo	240
Filete de Res U.S. Choice con Salsa de su Elección:	480
<small>Mostaza Antigua, Roquefort, Pimienta Negra, Vino Tinto o Bearnesa</small>	
Rack de Cordero de Nueva Zelanda en Feria de Especies a la Esencia de Menta Fresca	480
Rib Eye en Salsa de Champiñones al Jerez	390
New York y Tuétanos al Tequila	350

Consumo mínimo por persona  
No servimos medias porciones

Chef Pedro Linarés

# Menu

## Appetizers

Crab meat Isle over a fresh vegetables Gazpacho soup	210
Escargots Bourguignone	180
Spanish "Serrano" mountain ham slices with mozzarella cheese	190
Crunchy Tuna Roll with balsamic vinegar	160
Timbal of Shrimp in a black truffle sauce	280
Thinly sliced oriental style salmon	140
Chef's Selection Oysters	150
Sliced Abalone with Chipotle Pepper Vinaigrette	560
Tartar Tuna with soy and rice vinaigrette	160
Lion Claw Scallops sauteed in fresh Parsley and Garlic Butter	390
Fresh Steamed Mussels in White Wine and Herbs	190
Beef carpaccio with a Port Wine sauce	140
Duck Foie Gras Terrine served over a Port Wine sauce mirror	310

## Salads

Lettuce and Arúgula salad with crispy cocoa ravioli and blue cheese	150
Lobster and shrimp salad with fine herbs vinaigrette and brittle pecans	280
Spinach Salad with raspberry marmalade with a Goat cheese bag filled with figs and bacon bits	160
Crab and goat cheese salad with green apple vinaigrette	220
Baikal Seafood Salad	320
<small>(Lobster, scallops, calamari), octopus and shrimps dressed with Olive Oil and Lemon</small>	

## Soups

Shiitake mushrooms cream with mussels and coconut milk	180
White Asparagus Cream with shredded Smoked Duck	140
Almonds Gazpacho with fresh Grapes and goat cheese	140
Won Ton Soup	140

## Pasta

Day Pasta	190
<small>(Please ask the Maitre D')</small>	
Fettuccini with Pekin Duck and Spring Peas	220
Salmon Ravioli sauteed with garlic and pistachio	190
Penne and lobster with a parsley and white wine dressing	320

## Fish and Sea Food

Red Snapper fillet stuffed with Menier shrimp covered with pistaccio and a sage sauce	250
Whole Red Snapper Hoisin style	260
Hunan shrimp	380
Shrimp in a Gruyere cheese sauce	410
Moët & Chandon Shrimp with shiitake mushrooms	420
Dover Sole in a sauce of king prawns and masago	380
Salmon fillet with a cream of fine herbs	260
Duet of Tuna and salmon with a coriander and dill crust and a lime dressing	250
Grilled tuna fillet with soy sauce, with butter and orange dressing	240
Sea bass fillet with a "three chiles" peppers sauce	260
Poached Sea bass with black Asian beans	270

## Meat and Poultry

Stuffed Duck "Oaxacan" Style	260
Duck Confit served with two gravy sauces	250
<small>(Marinated 24 hours with sesame, ginger, ajinomoto seasoning, soy sauce and fine herbs)</small>	
Sze Chuan Chicken	220
Veal Rib in Foie Gras sauce	540
Park Tenderloin fillet with Tamarind Coulis	240
U.S. Choice beef fillet with your choice of sauce.	480
<small>(Old mustard, roquefort, black pepper, red wine reduction and bernaïse)</small>	
New Zealand rack of lamb in a fair of spices with fresh mint essence	480
Rib Eye with a mushrooms and Sherry Wine sauce	390
New York steak with marrow prepared with a dash of tequila	350

Minimum charge per person  
We do not serve half portions

Chef Pedro Linarés

# Menu