

ARION

SAMPLE MENU



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BREAKFAST BUFFET



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LUNCH

STARTER

Sea Bass Ceviche with Squid Ink Tapioca Crisps. Fresh sea bass, marinated in zesty citrus and subtle jalapeño, is elegantly paired with dramatic, crispy squid ink tapioca. Garnished with microgreens and a touch of edible gold leaf



MAIN COURSE

Savor the luxury of our Beef Filet with Roasted Vegetables, Potato Espuma, and Pressed Beef Rib. Tender beef filet is perfectly cooked, accompanied by a rich potato espuma and a flavorful pressed beef rib. Roasted vegetables add a delightful contrast

DESSERT

Delight in our Lemon Curd Brûlée with Green Apple Sorbet, Pistachio Micro Sponge, and Pistachio Praline. The tangy lemon curd brûlée is perfectly caramelized, paired with refreshing green apple sorbet and a delicate pistachio micro sponge. A crunchy pistachio praline completes this exquisite dessert.



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APERITIVO



HORS D'OEUVRES



JAPANESE EGG CUSTARD

features a silky smooth egg custard, delicately infused with traditional flavors. Adorned with a refreshing ponzu jelly and topped with delicate flakes of katsuobushi



OCTOPUS BURGER

Offers a unique twist on a classic favorite, combining tender octopus with flavorful seasonings and served in a alongside it, the roast silver cod.



TOMATO SORBET

offers a cool and tangy sensation, perfectly complemented by the vibrant flavors of finely diced tomato tartare

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DINNER

STARTER

Savor the elegance of our White Fish with Champagne Sauce, served as a captivating appetizer atop a bed of seasonal vegetables.



MAIN COURSE

Delight in our Fresh Fish with Seasonal Vegetables and Sauces, a tantalizing appetizer that celebrates the essence of seasonal flavors. Succulent fresh fish is expertly prepared and served alongside a variety of vibrant, seasonal vegetables.

DESSERT

This exquisite dessert features layers of creamy mascarpone cheese and rich chocolate mousse



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PETIT FOURS

STARTER

Indulge in our Green Mint Chocolate with Cocoa Butter Paint. This dessert features rich mint-infused chocolate, elegantly adorned with artistic strokes of cocoa butter paint. A truly sophisticated treat for chocolate connoisseurs.



MAIN COURSE

Experience the harmonious blend of flavors in our Balsamic and Orange Salted Caramel. This exquisite creation combines the tangy notes of aged balsamic vinegar with the bright zestiness of orange, perfectly balanced with the rich sweetness of salted caramel.

DESSERT

Savor the decadence of our 80% Salted Dark Chocolate. This treat combines the intense richness of 80% dark chocolate with a delicate touch of sea salt, creating a perfect harmony of bold flavors.

