

PINNACLE

Our contemporary menu brings you an exciting, vibrant and eclectic mix of Latin American flavours. Discover Peruvian staples at the Ceviche Bar and embark on a gastronomic adventure with your family and friends over our sharing plates. Complement your dishes with our discerning selection of imported fine wine and Champagne to make the most out of your experience with us.

PINNACLE’S EXPERIENCE MENU

Let yourself enjoy a memorable culinary journey by Chef Rodrigo, as he takes you to a place where West meets East. A delightful combination and fusion of Latin American flavours with Asian influences that come together for you and are brought to your table in a humble but unique presentation.

Menu of the Moment

Salmon & Tarragon

salmon roe · tarragon · peruvian sauce

Chavost, Blanc d'Assemblage Brut Nature, Champagne, France NV 

Shizuoka Pot Still K, 100% Japanese Barley, Japan 

Hamachi Roll

Peruvian chilli · avocado · jicama

Mexican Cheese Corn Pocket

Almond Mexican sauce · corn masa · chees

Celler Credo 'Aloers', Penedes, Spain 2023 

Milk & Honey (Israeli) 4 Years Old, Scotland 

US Wagyu Beef Tongue Skewer

Peruvian chilli · green tomato relish · pickled onion

Turbot & Huitlacoche

Mexican chilli · baby corn · pickled onion

Hyde de Villaine, Carneros, USA 2021 

Cadenhead's Small Batch Glenrothes-Glenlivet 21 Years Old, Scotland_ 

Grilled Pork Chop

Peruvian fruit purée · Peruvian yellow chilli sauce · kale

Tacuil 33 de Davalos Tinto, Salta, Argentina 2020 

Blackadder, Eigashima Cask Strength, Japan 

Impossible Cake

caramel vanilla flan · chocolate cake · orange & cinnamon ice cream

Blandy's Rainwater, Portugal NV 

Kopke Late Bottle Vintage 2015, Portugal 

988 per person

Wine Pairing +398 per person 

Whisky & Beverage Pairing +398 per person 

If you have any special dietary restrictions, please inform our service team

Marinated Seafood

From the grill

MUSSEL & BASIL	188
pineapple · sea grape · mussel sauce	
SALMON & TARRAGON	188
salmon roe · tarragon · Peruvian Chilli sauce	
JAPANESE SCALLOP	198
Peruvian red chilli · crispy corn · ponzu gel	
KAMPACHI & BEETROOT	198
bloody orange · mashua potato · beetroot sauce	

AUSTRALIAN WAGYU M 7 BONE - IN RIB - EYE (1.5kg)	1,988
chimichurri · pickled vegetables · Mexican chilli sauce	
RANGER VALLEY WAGYU M5 PORTERHOUSE (1kg)	1,688
chimichurri · pickled vegetables · Mexican chilli sauce	
“TALLA” FISH	688
red and green Mexican sauce · saffron rice · lime	

And few more...

Starters

IBERICO JAMON 48 - MONTHS	298
pickled onion · toasted rustic bread · grated tomato	
CURED & SLICED WAGYU BEEF	198
Australian M5 sirloin · Spanish pepper · confit tomato sauce	

TABLE SIDE HERBAL GUACAMOLE	178
Mexican avocado · crispy pork skin · tomato	
SOFT SHELL CRAB SALAD	148
ice lettuce · pickled carrot · edamame sauce	
OCTOPUS TOSTADA	148
avocado · Mexican garlic mayo · crispy pork skin	
MEXICAN CHEESE CORN POCKET	128
almond Mexican sauce · corn masa · cheese	
BOMB BITE	138
chorizo and bean · Mexican red chilli sauce · sour cream	
BROKEN EGG	158
Iberico ham · roasted potato · garlic foam	

To share or not

PREMIUM SEAFOOD PAELLA	1,388
lobster · scallop · mussel · prawn · octopus · saffron rice	
WAGYU BEEF PAELLA	1,388
roasted artichoke · black truffle · stir-fry bone marrow	
TURBOT & HUITLACOCHÉ	428
Mexican mushroom · baby corn · pickled onion	
GRILLED PORK CHOP	328
Peruvian fruit purée · Peruvian yellow chilli sauce · kale	
SLOW COOKED LAMB	368
Mexican mole · Japanese pumpkin · pomegranate	
SMOKED YELLOW CHICKEN	298
pickled vegetables · Mexican green chilli sauce · pumpkin seed	
ROASTED CAULIFLOWER	168
bearnaise chilli sauce · fresh salad · hazelnut	

Rolls

HAMACHI	138
Peruvian chilli · avocado · jicama	
SWEET PRAWN	188
baby corn · Peruvian sauce · shiso	
SPANISH HAM & MUSHROOM	138
cream cheese · portobello · Chimichurri	

Mexican Tacos

PORK “AL PASTOR”	148
achiote · pineapple · cilantro relish	
CHICKEN	148
tomato · Mexican cactus · radish	

Peruvian Skewers

US WAGYU BEEF TONGUE	188
Peruvian chilli · green tomato relish · pickled onion	
MACKEREL	178
mixed herbs · pickled red onion · chimichurri	
PORK BELLY	148
jicama · mint · Peruvian yellow chilli sauce	

Side dishes

ROASTED BABY CORN	98
CHARRED BROCCOLINI	98
SPANISH PEPPER	98
THOUSAND LAYER POTATO	98

Desserts

RICE PUDDING	98
cinnamon ice cream · chocolate & caramel sauce · crispy churro	
IMPOSSIBLE CAKE	98
caramel vanilla flan · chocolate cake · orange cinnamon ice cream	
GUAVA CATALAN CREAM	98
almond caramel sponge · guava sorbet · crispy tuile	
ARGENTINIAN LAYERS	98
crispy filo pastry · lime cream · butterscotch ice cream	
SEASONAL FRESH FRUIT	98
seasonal fruit sorbet	