

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.

Don't forget to compliment your dinner with our amazing & refreshing cocktails that will surely make your evening an unforgettable experience. All you have to worry about is having the best time!

Menu of the Moment

Scallop & Hibiscus

mint · chia · jicama

Crispy Tortilla & Tuna

avocado · Mexican dried chilli miso · kalamansi

Smoked Trout Roll

cucumber · wasabi · trout roe

Prawn Skewer

red Mexican sauce · lime · garlic mayo

Lobster Veracruz

caper · olive · tomato sauce

Suckling Pig Mole

corn · mole sauce · potato

Mexican Fruit Punch

cinnamon custard · poached fruit · hibiscus flower sorbet

988 per person

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

Marinated Seafood

From the grill

TUNA & SERRANO CHILLI cucumber · sea grape · coriander	198
CHARRED OCTOPUS Peruvian marinating sauce · avocado · watermelon radish	178
SCALLOP & HIBISCUS mint · chia · jicama	198
RED SEA BREAM Mexican rice & cinnamon · coconut · lime	178

AUSTRALIAN WAGYU M7 BONE-IN RIB-EYE (1.5kg) herbal sauce · pickled vegetables · Mexican chilli sauce	1,988
RANGER VALLEY WAGYU M5 PORTERHOUSE (1kg) herbal sauce · pickled vegetables · Mexican chilli sauce	1,688
PEANUT MULLET FISH peanut Mexican sauce · saffron rice · lime	688

And few more...

Starters

IBERICO JAMON 48-MONTH pickled onion · toasted rustic bread · grated tomato	298
CURED & SLICED WAGYU BEEF Australian M5 sirloin · Mexican cactus · burned red Mexican sauce	198
OYSTERS OF THE MOMENT (3 PCS) shallot vinegar	228

TABLE SIDE HERBAL GUACAMOLE Mexican avocado · crispy pork skin · tomato	178
PALM HEART & ROMAINE miso dressing · quinoa · feta	148
CRISPY TORTILLA & TUNA avocado · Mexican dried chilli miso · kalamansi	148
PORK POCKET pork confit · avocado sauce · ricotta cheese	128
BOMB BITE chorizo and bean · Mexican red chilli sauce · sour cream	138

To share or not

PREMIUM SEAFOOD PAELLA	1,388
lobster · scallop · mussel · prawn · octopus · saffron rice	
WAGYU BEEF PAELLA	1,388
roasted artichoke · stir-fry bone marrow · black truffle	
LOBSTER VERACRUZ	398
caper · olive · Mexican tomato sauce	
SUCKLING PIG TERRINE	358
red sweet Mexican sauce · Spanish pepper · pineapple	
BRAISED SHORT RIB	698
Latin potato · girolle mushroom · Asian mole	
CREAMY MEXICAN FREEKEH	198
cabbage · Mexican pepper · hazelnut	

Rolls

C R A B	138
Peruvian chilli · avocado · Latin potato	
SMOKED TROUT	138
cucumber · wasabi · trout roe	
SWEET PRAWN	178
baby corn · Peruvian sauce · shiso	

Mexican Tacos

BBQ PORK RIB	148
corn tortilla · pickled onion · cucumber & apple	
OYSTER	168
avocado · sour cream · cucumber	
SLOW-COOKED LAMB	148
tomato · Mexican cactus · radish	

Peruvian Skewers

WAGYU BEEF RUMP	188
Peruvian chilli · green herbal sauce · pickled onion	
PORK BELLY	148
Peruvian chilli · crispy pork skin · Spanish chilli	
PRAWN	148
red Mexican sauce · lime · garlic mayo	

Side dishes

ROASTED BABY CORN	98
CHARRED BROCCOLINI	88
SPANISH PEPPERS	98
THOUSAND LAYER POTATO	88

Desserts

RICE PUDDING	98
cinnamon ice cream · chocolate & caramel sauce · crispy churro	
MEXICAN FRUIT PUNCH	98
cinnamon flan · poached fruit · hibiscus flower sorbet	
GUAVA CATALAN CREAM	98
almond caramel sponge · guava sorbet · crispy tuile	
ARGENTIAN LAYERS	98
crispy filo pastry · lime cream · butterscotch ice cream	
SEASONAL FRESH FRUITS	98
passion fruit sorbet	