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# CANAPE MENU

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## New Year's Eve 2026

### **Fresh French Oyster** <sup>(F)</sup>

Mango LDT, coriander oil, caviar

### **King Crab Causa** <sup>(E)</sup>

Spicy potato, acevichada mayonnaise, crispy onion

### **Spicy Tuna Crispy Taco** <sup>(G, F)</sup>

Bluefin tuna, guacamole, spring onion

### **Yellowtail Ceviche** <sup>(F, D)</sup>

Coconut LDT, sweet potato, truffle

### **Beef Empanadas** <sup>(D, G, E)</sup>

Aji panca, botija olives, egg

### **Chicken Arepas** <sup>(G, D)</sup>

Avocado, mozzarella pickled onion

### **Chili Garlic Prawn** <sup>(D, G)</sup>

Lemon, parsley, potato foam, croutons

### **Wagyu Beef Anticucho**

Australian Wagyu striploin, green sauce, potato chips

### **Alfajores** <sup>(D, G, E, N)</sup>

Dulce de leche, coconut, gold

### **Venezuelan Chocolate Cigars** <sup>(G, E, D)</sup>

Dark chocolate mousse

[VG] Vegan [V] Vegetarian [N] Nuts [G] Gluten [F] Fish

[GF] Gluten-Free [A] Alcohol [S] Shellfish [D] Dairy [E] Egg

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

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# **Beverages**

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## **Premium packages**

### **Spirits**

**Gin - Tanqueray No. 10**

**Vodka - Belvedere**

**Whisky - Chivas 12**

**Rum - Bacardi 4**

**Tequila - Cazadores Blanco**

### **Beer**

**Heineken**

### **Wine**

**Red - Trel Fleurie, M. Chapoutier**

**White - Trel Beaujolais Blanc, M. Chapoutier**

**Rosé - M de Minuty**

### **Champagne**

**Veuve Clicquot Yellow Label Brut**

### **Cocktails**

**Garinagu and  
Passion Fruit Martini**



**Smoke &  
Mirrors**