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Fusion cuisine by Chef Jonatán Gómez Luna, leader of a new generation of chefs who have conquered the greatest tables of the world.

“Open mind, alert palate, the magic is about to begin...”

CHEF
Jonatan Gómez Luna

18 course menu with pairing
Feedom - 自由 Ziyóu

WELCOME

Green tea Tepache with rice wine and green tea powder

SERVED COCKTAIL

Chinchin: lichi margarita

SNACKS

Green beans with macha and roasted onion oil

Buñuelo fritter with poblano pepper strips and sesame ash

Young chicken and Kung Pao

Walnut foie with walnut sauce praline and soya caramel

Zacapoaxtla style Tayoyo with meco chipotle Chiu Chow and prawn buñuelo fritter

Soft shell crab with ash tempura and sweet and sour sauce

LANDSCAPES

Kaffir lime with cucumber ice cream powder, deep sea shrimp and coconut

BAO / DIM SUM / BUN

Grilled Bao with duck and almond mole

Dim sum with spider crab minilla and our XO sauce

Peanut Bun with pork belly

SOUPS AND NOODLES

Ramen with 65° lamb hips

MAIN DISHES

Black bass with Chinese fritters, hoja santa leaf mole and shiso, soya reduction and spicy leaves

Peking duck with poblano mole and plum sauce, with tortillas, Chinese crepes and chives

GARNISHES

Bok Choy, pumpkin sprouts, sesame praline and corn smut

Potato froth with Pao Kai, crispy potato and onion ash

DESSERTS

Yuzu with elderberry, lichi, mandarin, citric flowers and yogurt

Matcha tea ice cream with Zacatlán apples and apple and fennel soup

Moon cake: hazelnuts, chocolate, haba tonka, vanilla and caramel

Marshmallows and candies
By our candy chef and Chef Jonatán Gómez Luna

