





Dinner 27 - 28 August

Chef Tássia Magalhães Coelho, Nelita Restaurant, São Paulo

Tomato Flower | Vanilla | Buffalo Milk

Arancini | Onion

Beetroot | Radish | Yogurt | Pudding Grass

Scallops | Peach Palm | Leek

Cappelli | Smoked Eggplant

Spaghetti Alla Chitarra | Carrot | Roe

Entrecôte | Eryngii | Cavolo Nero

Choux | Mango

Coconut | Pineapple

Menu Tasting | 200€ per person

Wine Pairing | 145€ per person

Premium Wine Pairing | 252€ per person

Cocktail Pairing | 120€ per person

Non-Alcoholic Pairing | 95€ per person