

QUNUQ

RESTAURANT

NEW YEARS EVE MENU

AMUSE - BOUCHES

- Mashed oca root, alpaca à la muña roast beef, balsamic pearls, and tomato confit.

TRIO OF STARTERS

- Butternut squash cream with cheese and huacatay breadsticks, crispy cheese bites, and huacatay powder.
- Tiradito of trout with limo chili pepper caviar on a bed of avocado, mushy peas, Camu Camu and strawberries foam, and paper-thin cassava.
- Green Causita with alpaca steak tartare, yellow chili pepper sauce, assortment of vegetables, and sweet potato curly fries.

MAIN COURSE OPTIONS

- Duck breast with sweet potato pie, butternut squash and green apple with aguaymanto, and molasses sweet and sour sauce, applesauce and creole style fresh alfalfa sprouts salad.
- Grilled Angus steak with BBQ sauce, Andean tubers, huacatay confit, and truffle oil with Roquefort cheese sauce.
- Amazonian tomato and coriander risotto, with Corca mushroom kebabs, and crispy tomato confit.

TRIO OF DESSERTS

- Chirimoya Ceviche with seasonal fruits, strawberry caviar, tangerine sauce, and lemon foam.
- Black and red quinoa bougatsa with Mosto Verde pisco sautéed strawberries and fig syrup.
- Raspberry and champagne frozen with paper-thin chicha morada.

MACHU PICCHU HOTEL

SUMAQ

LUXURY EDITION