NEW YEAR'S EVE



CAP JULUCA A BELMOND HOTEL ANGUILLA



Begin your evening with a Pisco Sour before indulging in authentic and elevatedPeruvian flavours expertly prepared to delight your palate.

**DECEMBER 31, 2025** 

### AMOUSE BOUCHE

GOLD OF THE ANDES (1,3,4)
Peruvian native potato, aji cream, Beluga caviar

#### **STARTERS**

CELEBRATION CEVICHE PLATTER (2,4,6,9,11,14)
A taste of UCHU - Selection of our signature ceviches

VEGAN CEVICHE

# MAIN COURSES Select one (1) option

# AMAZONÍA MARINA (1,2,7,14)

Sea spaghetti, Peruvian pesto, Black truffle, sautéed Alskan king crab leg in ají limo, yellow chili butter

#### CORDERO DEL SOL ANDINO (1,7)

Lamb chops, Truffle puree, spicy chimichurri (Rocoto gel) chili gel, purple corn demi glace

## ROCOTO DEL MAR (4,7)

Slow-cooked halibut wrapped in butternut squash, rocoto-butternut marinade, spinach and huacatay foam



# New Searis Eve at Uchil

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**DESSERTS TROLLEY** 

MAZAMORRA

ALFAJORES TARTLET

SUSPIRO LIMENO

CREMA VOLTEADA (CREAM CARAMEL)

QUINOA CON LECHE

SALTED CARAMEL MACAROONS

VANILLA MILLE-FEUILLE

MIXED BERRY TARTLET

MATCHA & RASPBERRY ROLLED CAKE

CHOCOLATE MOUSSE

VANILLA ICE CREAM

4

USD 295 PER PERSON

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

- (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts
- (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds
  - (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs
    - (15) Suitable for vegetarians (V) Suitable for Vegan.

15% Service Charge will be added to guest folio.

