

# THE BAZAAR BY JOSÉ ANDRÉS

AT THE SLS HOTEL SOUTH BEACH

## 10 YEAR ANNIVERSARY MENU

Bagels and Lox' salmon roe, dill cream cheese (10/2012-present)

Kueh Pai Ti Singapore's favorite street food - shrimp, peanuts, chili sauce\* (10/2012-present)

Shiso Tempura sea urchin, ponzu air \* (10/2015-12/2015)

Not Your Everyday Caprese cherry tomatoes, liquid mozzarella (10/2012-present)

Scallop Ceviche on the half shell, Caribbean dressing\* (10/2012- 5/2015)

Jamón Ibérico de Bellota '5Js' Acorn-fed, free-range Ibérico ham, Pà amb Tomàquet (10/2012- present)

Croquetas de Pollo chicken béchamel fritters (10/2012-present)

Traditional Sui Mai pork, shrimp, peanuts, water chestnuts (10/2012-present)

Sautéed Shrimp garlic, parsley, spicy tomato sauce, lemon, guindilla pepper (10/2012-10/2019)

Bao con lechón Chinese steam bun, pork belly (10/2012-present)

Ora King Salmon en Papillote sauce alcaparrado, crispy quinoa (10/2012-present)

Brussels Sprouts lemon purée, apricots, grapes, lemon air, banana (10/2012-present)

Cuban Coffee Rubbed Churrasco passion fruit (10/2012-present)

Yuca 'Churros' with peanut butter and honey (10/2012-5/2019)

### Dessert

Banana-Mojito Mojito sorbet, mint, and caramelized bananas (10/2012-present)

Key Lime Pie José's way (10/2012-present)

**\$200 PER PERSON**

**MINIMUM 2 GUESTS; ENTIRE TABLE MUST PARTAKE.**