



22 August 2025  
Dinner Menu with Catena Zapata Wine Pairing

### First Course

**Mayura Rump Tartare & Oscietra Caviar**

*By THE STEAK HOUSE*

**Grilled Squid**

*By Fogón*

*Angélica Zapata, Chardonnay Alta 2021*

### Second Course

**King Crab Leg & Obsiblu Prawn Cocktail**

*By THE STEAK HOUSE*

**Slow Braised Short Rib**

*By Fogón*

*Catena Zapata, Nicasia Vineyard Zapata Malbec 2014*

*Catena Zapata, Nicasia Vineyard Zapata Malbec 2021*

### Third Course

**Pine Cone Smoked Ribeye Cap**

*By Fogón*

*Catena Zapata, Nicolás Zapata Cabernet Malbec 2004*

*Catena Zapata, Nicolás Zapata Cabernet Malbec 2019*

### Soup

**Corn Chowder**

*By THE STEAK HOUSE*

### Main Course

**KOREA Hanwoo I++ Striploin**

*By THE STEAK HOUSE*

**Premium Argentinian Ribeye**

*By Fogón*

*Catena Zapata, Adrianna Vineyard River Stones Malbec 2016–6 Liters bottle RP 100 pts*

### Side Dishes

**Charred Broccolini**

*By THE STEAK HOUSE*

**Mashed Boniatos**

*By Fogón*

### Dessert

**Pancake with Dulce de Leche**

*By Fogón*