



DIAMANTS



GRAND CRU MENU

winter 2024

starters

PERLITA, CHARDONNAY 2022

CAULIFLOWER SOUP. APPLE. COCONUT
& DECORATED PHYLLO

DIAMANDES, CAB SAUVIGNON 2021

BLACK GARLIC TARTELETTE. MUSHROOMS.
TRUFFLE. KALE POWDER & CARROT

DIAMANDES, SYRAH 2021

DARK CHOCOLATE AND SPICED BEET COULANT.
BLUE CHEESE

choice of main course

GRANDE RESERVE MALBEC-CABERNET 2011

BEEF TENDERLOIN, POTATO MILLE-FEUILLE,
POTATO & FRIED EGG FOAM,

EGGPLANT, MASCARPONE & TAHINI, BEAN HUMMUS,
MANDARIN ORANGES

LAMB, PISTACHIOS AND ROSEMARY, RED ONION SAUCE,
CAULIFLOWER



DIAM'S



GRAND CRU MENU

winter 2024

cleans palate

COFFEE AND LEMON PEEL CLOUD

choice of dessert

DIAMANDES, VIOGNIER 2023

ARAUCO OLIVE ICE CREAM AND TANGERINE
POWDER. LAVENDER. TANGERINE. MERINGUE

SIGNATURE CHEESES & JAMS & PRESERVES
BY DIAM'S

NESPRESSO COFFEE / NATURAL INFUSIONS
MIGNARDISES FROM DIAM'S CUISINE

SANTIAGO OROZCO RUSSO, CHEF SIGNATURE



DIAMANTS



MENÚ GRAND CRU

invierno 2024

entrantes

PERLITA, CHARDONNAY 2022

SOPA DE COLIFLOR. MANZANA. COCO
& PHILO DECORADO

DIAMANDES, CAB SAUVIGNON 2021

TARTELETTE DE AJO NEGRO. HONGOS.
TRUFA. POLVO DE KALE & ZANAHORIA

DIAMANDES, SYRAH 2021

COULANT DE CHOCOLATE AMARGO Y REMOLACHA
ESPECIADA. QUESO AZUL

opciones de principal

**GRANDE RESERVE
MALBEC-CABERNET 2011**

LOMO VACUNO, MILHOJAS DE PAPA, ESPUMA DE PAPA,
HUEVO FRITO

BERENJENA, MASCARPONE & TAHINI, HUMMUS DE POROTOS,
MANDARINAS

CORDERO, PISTACHOS Y ROMERO, SALSA DE CEBOLLA ROJA,
COLIFLOR



DIAM'S



MENÚ GRAND CRU

invierno 2024

refrescante

NUBE DE CAFÉ Y PIEL DE LIMÓN

opciones de postre

DIAMANDES, VIOGNIER 2023

HELADO DE OLIVA ARAUCO Y POLVO DE
MANDARINA. LAVANDA. MANDARINA. MERENGUE

QUESOS DE AUTOR & CONFITURAS Y
CONSERVAS BY DIAM'S

CAFÉ NESPRESSO / INFUSIONES NATURALES
MIGNARDISES DU DIAM'S CUISINE

SANTIAGO OROZCO RUSSO, CHEF SIGNATURE