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**3 course \$88++**

Starters for groups above 20, we recommend to select 1 dish.  
Alternatively, you can provide us with the number of orders  
This is to ensure a smoother operation and lessen waiting time.  
For guests with any dietary restriction, we can further customized  
a separate menu for any of the courses.

**TUNA**

Raw Tuna Loin Carpaccio Marinated in Beetroot,  
Balsamico – Orange

*Or*

**BEEF**

Raw Beef Tenderloin Carpaccio,  
Black Truffle Puree, Whole Hazelnuts ‘Tonda’

OSO OSO OSO

**ORO**

Risotto ‘Carnaroli’ Rice, Iranian Saffron Pistils, Gold Leaf (v)

*Or*

**LOBSTER**

Penne Pasta, De-Shellled Baby Lobster, It’s own Bisque Sauce

*Or*

**FISH**

Roasted “Merluzzo” Mediterranean Black Cod Fish Fillet,  
Rosemary Potato & Balsamico Reduction

*Or*

**PORK**

Slow Cooked Pork Belly “Porchetta”, Black Figs, Balsamico-Honey

*Or*

**BEEF**

Gratinated Beef Tenderloin “Filetto”, Grilled Green Asparagus

OSO OSO OSO

**DESSERT**

1956 recipe Mascarpone Cheese “Tiramisu” Cake (v)

*Or*

Double Cream Vanilla Flan “Panna Cotta”  
Black Pepper Caramel Sauce

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