

SEASONAL MENU

5 Course Set Menu \$78⁺⁺
Please Inform us of dietary restriction

STARTER

TUNA Tartare, Avocado Puree, Red Wine Vinegar, Extra Virgin Olive Oil Caviar

Or

IBERICO Serrano 3 Years Aged and Lomo Pork Ham Served Thinly Sliced with Black Figs

Or

HALF BOSTON LOBSTER IN 2 WAYS add \$18⁺⁺

Poached served cold with Spicy Mayonnaise and Its' Own Hot Broth

PRIMI

PUGLIA'S BURRATA 120 Grams Cow Milk Cheese with Black Truffle- Smoked Eggplant Pulp, Grated Fresh Truffle [v]

Or

ZUPPA – SOUP Lentil With Pan Fried Crab Meat in Aglio Olio and Pepperoncino Chilli

PASTA

ANGEL HAIR PASTA "FROM GRAGNANO" with Basil Pesto-Beetroot Sauce and Shrimps

Or

RAVIOLI Daily Ravioli, please ask to our Team.

MAIN

SEABASS

Fillet Cooked In "Acqua Pazza", Mixed Vegetables In Tomato Base with Broccoli

Or

BEEF

8 Hours Slow Cooked Beef Cheeks, White Turnip, Mustard Sauce

Or

NZ SPRING LAMB add \$15⁺⁺

Half Rack Simply Roasted Bone-in with Potato Timbale and Pumpkin Puree

DESSERT

CHEESE Black Truffle Pecorino Sheep Milk, Honeycomb [v]

Or

CHOCOLATE Dark 85% Venezuelan Single Origin Served as "Biancomangiare" Pudding With Caramelized Espresso [v]

Or

CAKE Piemonte's Hazelnut-Almond 'Torta', Frangelico Liquor Sauce [v]

Or

MOUSSE Sponge Cake with Mascarpone 'Spuma', Candied Orange-Fruits [v]

WINE PAIRING add \$39⁺⁺ [Please ask our staff]

3 seasonal wines – Sparkling, white and red selected to complement your dining experience.