

Restaurant Week Spring

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

entrée

TUNA Tartare In Japanese Momotaro Tomato With Vegetables "Scapece",
Tomato Sabayon
Or

FOIE GRAS 50 grams roasted with pear and its own custard
Or

CAVIAR TRADITION size 2.5-3mm add \$21⁺⁺
10 Grams Tin Siberian Sturgeon Served With Sour Crème, Blinis, Sliced Cucumber

STARTER

BURRATA 120 Grams Cow Milk Cheese Breaded And Deep Fried "Carrozza" Style
Served With Tomato Basil Sauce
Or

SOUP Mixed Vegetable Slow Cooked "Minestrone" Style, Beetroot-Basil Pesto
Or

HALF BOSTON LOBSTER IN 2 WAYS add \$18⁺⁺
Poached Served Cold With Spicy Mayonnaise And Its' Own Hot Broth

PASTA

RAVIOLI Filled With Porcini Mushrooms In Light Parmigiano Cheese Fondue Sauce [v]
Or

TAGLIOLINI Squid Ink Pasta And Squid In Alio-Olio Comfit-Pepperoncino Chilli,
With Cooked Crab Roe

main

COD Fish Mousse Slow Cooked Together With Artichoke, Dry Oregano And Sun-Dried Tomatoes
Or

BEEF Slow Cooked Beef Intercostal 'Rib Fingers' With Red Wine, Mashed Potatoes
Or

add \$18⁺⁺ **NEW ZEALAND SPRING LAMB** Half Rack Roasted On Bone, Potato Timbale

DESSERT

CHEESE Toma Cow Milk Gratinated Open Fire And Served With Figs In Red Wine [v]
Or

CHOCOLATE 85% VENEZUELAN Soup Baked And Served With Iranian Saffron Frozen
Parfait "Semifreddo" [v]
Or

GELATO Infused With Black Truffle In "Gelato" Style, Vegetables Charcoal Crumble [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.

All prices are subject to 10% service charge & the prevailing taxes.