

Seasonal Menu

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

entrée

SERRANO Cured Pork Ham, Knife Sliced Served With Warm Parmigiano "Budino" Flan
Or

SCOTTISH SALMON 100 Grams Smoked Carpaccio, Sour Crème And Crispy Capers,
Pearl Dressing

Or

add \$21⁺⁺ **CAVIAR OSCIETRA** 10 Gram Russia Sturgeon, Sour Crème, Blinis, Sliced Cucumber

STARTERS

BURRATA 120 Grams Cow Milk Cheese With Raw Vegetables Ratatouille "Caponata"
Marinated In Balsamico-Olives [v]

Or

SOUP Thick Creamy Potato With Braised Whole Black Truffle [v]

Or

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

Poached Served Cold With Spicy Mayonnaise And Its' Own Hot Broth

PASTA

ANGEL HAIR PASTA With Braised "Tuscan" Pork Ragout In White Wine, "Gremolata" Herbs
Or

TAGLIOLINI SQUID INK PASTA With Octopus - Cherry Tomatoes In Garlic-Oil And Chilli Comfit
A.O.P.

main

CRAB Baked Spider Crab Meat In Shell With Cauliflowers-Basil Pesto, Its' Own Garnish
And Bisque Sauce

Or

BEEF Cheek Slow Cooked With Onions-Red Wine And Served With Smoked Eggplant Pulp

Or

add \$12⁺⁺ **BABY SCALLOPS** 150 Grams "Cappesante" Breaded With Pesto
Served In With Broccoli-Mashed Potatoes

DESSERT

CHEESE "WHY NOT" Toma Cow Milk, Oakwood Baked with Black Pepper,
Served with Italian Acacia Flower Honey [v]

Or

PURE 85% Venezuelan Dark Chocolate 'Ugly', Liquor Rum-Raisin [v]

Or

MOUSSE Mascarpone Vanilla "Spuma" With Grounded Coffee And Caramelised Espresso [v]

Or

RASPBERRIES "Lamponi", Lemon Crème And Its Own Juice [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.