

Seasonal Menu

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

entrée

DUCK Breast Smoked Thinly Sliced, Watercress Salad And Green Tomatoes Compote
Or

LANGOUSTINE Fresh Served Raw In 2 Ways - Tartare with Vegetable "Scapece"
& Carpaccio, Sour Crème-Lime-Pink Pepper

Or

add \$21++ **CALVISIUS BLACK CAVIAR** Sustainable in Northern Italy

10 Grams Tin White Sturgeon Served With Sour Crème, Blinis, Sliced Cucumber

STARTERS

BURRATA Cow Milk Cheese Marinated In Beetroot-Basil Pesto Sauce, Cherry Tomatoes [v]

Or

SOUP Thick Creamy Black Truffle Soup, Bread Croutons [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 Shrimps, Grated Broccoli With Anchovies In Extra Virgin Oil – Garlic -
Pepperoncino Chilli

Or

PENNE Pasta with Braised Oxtail Ragout And "Gremolata" Herbs

main

VEGETARIAN DAILY MUSHROOM Pan Fried With Garlic, Bread Crouton And Gremolata
(please ask to our team)

Or

N.Z. SALMON Seared and Smoked Eggplant In Creamy Prosecco Wine Sauce

Or

BEEF CHEEK Slow Cooked In Red Wine 'alla Barolo', Onions, Mashed-Herbs Potatoes

Or

add \$18++ **SIRLOIN 200 GRAMS** 100 Days Grain Fed Beef Grilled With King Oyster Mushroom

DESSERT

CHEESE Cow Milk "Toma" Black Figs - Red Wine Compote [v]

Or

GIANDUJA Double Cream "Crema Cotta", Roasted Hazelnut, Cinnamon-Rosemary [v]

Or

CHOCOLATE 85% Venezuelan Dark, Caramelized Espresso Sauce [v]

Or

TART Lemon Custard With Whipping Cream [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.