

# Restaurant Week Menu

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

## ENTRÉE

**TIMBALE** Baked Parmigiano And White Truffle, Pork Guanciale Ham  
Or

**POLPO** Octopus Cooked In Terrine Served Cold Sliced With Its Own Sauce, Watercress  
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 Served With Baked Cherry Tomatoes With Balsamico  
Or

**SOUP** Thick Creamy Pumpkin With Pan Fried Shrimps In A.O.P. "Garlic-Oil-Chilli"  
Or

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

## PASTA

**ANGEL HAIR PASTA** "Bronze Die Method From Gragnano" With Slow Cod Fish Ragout and Iranian Saffron  
Or

**RAVIOLI PASTA FILLED WITH MUSHROOM** With "Alfredo" White Truffle-Parmigiano Sauce

## MAIN

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

**CARANGO** Sicilian Trevally Fish Fillet With White Radish, Prosecco-Crème-Dill Herb Sauce  
Or

**HEN DUCK LEG** Slow Cooked Seared With Lemon-Honey, Black Pepper Mashed Potatoes  
Or

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

## DESSERT

**CHEESE** Cow Milk "Toma" Gratinated Open Flame, Green Tomatoes Relish, Bruschetta Bread  
Or

**OLD FASHION** Baked Blue Berries "Pan Perdu" Pudding Served Cold, Chocolate Sauce (v)  
Or

**MOUSSE** Mascarpone "Spuma" With Amaretti Biscuits Cocoa Powder (v)  
Or

**CAKE** 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.