Seasonal 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, 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, 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 Orange -Almond And Orange Comfit (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.