Festive Menu

5 Course Set Menu $98++
Please Inform us of dietary restriction

Entrée

SMOKED SALMON Scottish Thinly Sliced, Fried Cappers, Sour Lemon Crème

Or

FOIE GRAS Terrine, Champagne Jelly, Bruschetta Bread

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, Black Truffle in 2 ways - Pesto & Freshly Grated

Or

SOUP Thick Smoky-Creamy Cauliflower Soup, Avruga Caviar

Or

add $18++ **HALF BOSTON LOBSTER** Poached Served Cold With Spicy Mayonnaise

Pasta

ANGEL HAIR PASTA Saffron - Sea Urchin Sauce, Fresh Marinated Tuna Cube

Or

LASAGNA PASTA Homemade Baked, Turkey Ragout In Sweet Corn Béchamel

Or

MUSHROOM RAVIOLI PASTA With "Alfredo" White Truffle-Parmigiano Sauce

Main

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

Or

TONNO Sicilian Tuna Loin, With Rolled Eggplant Parmigiana

Or

SPRING LAMB Ribs 8 Hours Slow Cooked With Clove, Mashed Potatoes, Watercress

Or

PORK SAUSAGE Classic "Good Luck Year-End Cotechino", Lentils

Or

add $18++ **BEEF WAGYU TENDERLOIN 100 GRAMS** White Radish, Black Truffle

Dessert

CHEESE Mixed Italian Cheese Platter With "Acacia" Honey

Or

PISTACHIO Baked Timbale, Dark Chocolate Sauce (v)

Or

MARRON GLACE Chestnut Vanilla Double Cream 'Panna Cotta' (v)

Or

GELATO Infused White Truffle, Vegetarian Charcoal Crumble (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.