starters

burratina 'burratina' cheese, confit Japanese cherry tomatoes, basil essence 32

scampi charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda' 32

capasante pan-seared 'Hokkaido' scallops, beluga lentils, white corn, dill oil 34

funghi chanterelle mushrooms, 'caciocavallo' cheese foam, hazelnut, smoked 'Yamanashi' egg yolk 28

carpaccio 'Tajima' beef tenderloin 'carpaccio', 'parmesan' cheese, 25 years old balsamic vinegar 28

fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto' 28

tonno blue fin tuna belly 'crudo', nori mayo, ponzu yuzu gel, pickled daikon 36

ostriche fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs 18 / 32 / 58

pasta & risotto

tagliolini confit Canadian lobster, 'Datterini' tomatoes, 'Amalfi' lemon 46/78

spaghetti razor clams, 'oscietra' caviar, bergamot scent 30/42

risotto saffron sauce, ramsons, roasted bone marrow 26/36

ravioli 'burratina' filling, 'san marzano' tomatoes coulis, fresh basil 26/36

tortellini 'bresse' pigeon filling, pearl onion petals, foie gras 'consommé' 30/42

fettuccine truffle butter sauce, Australian black winter truffle 34/46

starter / main

main courses

branzino roasted Italian seabass, young zucchini, spring herbs salad 48

merluzzo pan-seared silver cod, broccolini, 'taggiasca' olives cream 58
potatoes mille-feuille, capers sauce

manzo Sanchoku wagyu beef striploin MBS 6/7, black garlic purée, 'finferli' mushrooms 62

agnello roasted New Zealand lamb rack, Sicillian pistachio,'borrettane' onion, heirloom beetroots 52

maiale charcoal grilled Kurobuta pork rack, miso glazed pumpkin, butternut cream *(serves 2)* 78
burnt apple jus

pollo charcoal baked organic yellow spring chicken, basil, foie gras, smoked cauliflower 38
Sichuan pepper jus

black truffle

Australian winter black truffle is available at 6 per gr (min 3 gr)

degustation menu

select 3 dishes from the above to create your own unique tasting menu – 4 course 108

1 starter – 1 pasta – 1 main course – 1 dessert available for a party of 8 and below.

Pork, langoustine, tuna, tagliolini lobster are excluded from the selection

All prices are subject to 10% service charge and prevailing government tax

from the grill & charcoal oven

meat

grass fed 'Black Angus' beef ***tenderloin***	from 200gr	per 100gr	34
add foie gras			16
full blood A4 'Tochigi' wagyu (Japan) beef ***striploin***		120gr	128
200 days grain fed Black Angus beef ***ribeye***	from 300gr	per 100gr	24
200 days grain fed Black Angus beef ***tomahawk***	from 1.2kg to 2kg	per 100gr	20
200 days grain fed Black Angus beef ***porterhouse***	from 1kg to 1.2kg	per 100gr	22

seafood

Mozambique ***langoustine***	per piece *(min 3)*	25
Hokkaido ***scallops***	per piece *(min 5)*	12

side dishes

asparagi 18
charcoal-grilled green asparagus chardonnay and honey dressing

cavolfiore 12
gratinated cauliflower, hazelnut and 'parmesan' crumble

patate 18
truffle mashed potato

lattuga 14
grilled little gem lettuce, 'ceaser' sauce, crispy parma ham, garlic grissini crumble

insalata 12
rocket salad, tomatoes, balsamic vinegar

sauces 8

béarnaise zafferano
saffron infused béarnaise

tartufo
black truffle & 'porcini' mushrooms

pepe nero
black pepper

burro erbe
herbs infused butter

salsa verde
parsley, garlic, olive oil, oregano, red wine vinegar