

Chef's menu

By Andrea De Paola

scampi

Mozambique langoustine, white miso and pistachio

NV Lanson Black Label Brut, France



tortellini

house-made 'tortellini' pasta, 'ubriaco' cheese, burnt onion consommé, black winter truffle

2016 St Francis Chardonnay, USA



triglia

wild red mullet, chard, celeriac, saffron 'cacciucco'

2015 Avignonesi Vino Nobile di Montepulciano Sangiovese, Italy



manzo

'Sanchoku' wagyu beef striploin

black garlic, blue foot mushrooms, wasabi jus

2014 Allegrini Amarone della Valpolicella Classico, Italy



cioccolato

'Itakuja' chocolate, 'Dulcey' and rosemary cream, 'Diplomatico' sabayon

Ramos Pinto Quinta do Bom Retiro 20 Year Old Tawny, Portugal

Zafferano blend coffee & tea

5 course menu \$148 per person

4 course menu \$118 per person (appetizer – pasta – choice of main course – dessert)

For the best dining experience same number of courses is recommended for the entire table

wine pairing

5 glass 128

4 glass 108