

EXECUTIVE SET LUNCH

2 course 48

3 course 58 includes coffee / tea

starters

beef tenderloin tartare

smoked bone marrow
confit egg yolk

green peas soup

sweet potatoes, basil oil

red prawn 'crudo' +10

zucchini flower
buffalo 'mozzarella'

pasta & main courses

house-made tortellini

'pecorino', mushrooms
truffle, roasted veal jus

Tasmanian salmon

autumn vegetables, saffron

New Zealand lamb chop

Balsamic marinated eggplant terrine
juniper

change to wagyu beef striploin +16

house-made tagliolini +15

'Hokkaido' scallops
Oscietra caviar

desserts

Valhrona chocolate

hazelnut

ice-cream or sorbet

ice-cream: vanilla and chocolate
sorbet: lemon and strawberry

Italian cheese selection +10

assorted jam, fruits, bread

LUNCH A LA CARTE MENU

gourmet pizza

house-made pizza 'stracciatella' cheese, summer truffle 48

starters

scampi charcoal grilled langoustine, romanesco, sesame, white miso 'Bagna Cauda' 38

capesante pan-seared 'Hokkaido' scallops, green peas, crispy guanciale, Soave emulsion 34

burratina confit Japanese cherry tomatoes, basil essence 32

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

manzo wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic 28

pasta

taglioni Alaska king crab, 'Datterini' tomatoes 68

spaghetti razor clams, 'oscietra' caviar, bergamot scent 46

risotto Sicilian red prawn, Venetian spices 42

tagliatelle truffle butter sauce, summer truffle 36

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons 48

merluzzo silver cod, Canadian lobster, fregola, green asparagus, saffron 'cacciucco' 68

agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus 55

manzo 'Sher' wagyu MBS 4/5, parsnip, girolle mushrooms, green pepper jus 78

from the grill & charcoal oven

200 days grain fed Black Angus beef **tomahawk** from 1.2kg to 1.6kg per 100gr 20

200 days grain fed Black Angus beef **porterhouse** from 800gr to 1.2kg per 100gr 22

side dishes

asparagi charcoal-grilled green asparagus chardonnay and honey dressing 18

insalata rocket salad, Japanese cherry tomatoes, balsamic vinegar 14

patate truffle mashed potato 18