
Chef's menu

amuse bouche

foie gras mousse, fruit compote

Château Rieussec Carmes de Rieussec Sauternes, France, 2013



capellini – caviale – ostrica – erba cipollina

cold angel hair, seasonal oysters, Kristal gold caviar, lemon chive emulsion

G.H. Mumm, Cordon Rouge Brut, France, NV



piselli – stracciatella – uova di trota

cold seasonal green pea soup, 'stracciatella', trout roe

Ōhau Woven Stone, Sauvignon Blanc, New Zealand, 2016



ippogrosso – funghi – carciofi

pan-seared Norwegian halibut, seasonal mushrooms 'guazzetto', artichokes

Yealands Estate Single Vineyard, Pinot Noir, New Zealand, 2015

Or

manzo – patata viola – asparagi bianchi

Tajima wagyu beef marble 8 striploin

purple potato, white asparagus, parsnip purée

Velenosi, Lacrima di Morro d'Alba Classico, 'Querciantica', Italy, 2015



cioccolato – caffè' – frutti di bosco

white chocolate and coffee ice cream, strawberry purée, raspberry sponge

Marchesi Antinori, Vin Santo del Chianti Classico, Italy, 2009

menu 128

wine pairing selection 98

Head Chef Marco Guccio

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