

Sunset Menu

Monday 31 December 2019

gamberi - mandorla - cavolfiore

red prawn from 'Mazzara', Italian almond cream, heirloom cauliflower



ravioli - astice - basilico

house-made lobster ravioli, confit lobster tail, basil sauce

or

manzo - funghi - tartufo - patata

black angus beef short ribs, wild mushrooms, potato mousseline, truffle jus

OI

merluzzo - sedano rapa - broccolini - vongole

pan-seared silver cod fish, celeriac cream, broccolini clam and tarragon emulsion



tartufo - cioccolato

'Valhrona' chocolate, black truffle, dulcey chocolate

98

Additional Supplements

ostriche

½ dozen seasonal oysters 36

caviale - Antonius caviar

Russian sturgeon caviar served with classic condiments 30gr/50gr 98/168