

antipasti

gamberi – cavolfiore – mandorla raw red prawns from ‘Mazara’, heirloom cauliflower, almond cream	34	manzo – rucola – Parmigiano Reggiano – balsamico ‘wagyu’ beef ‘carpaccio’, baby rocket salad, 25 years aged balsamic vinegar ‘parmesan’ cheese cream and ‘coins’ (3gr Alba’s white truffle, supplement 36)	28
capesante – finocchi – zafferano – caviale <i>Z.</i> pan-seared ‘Hokkaido’ scallops, fennel and saffron cream basil oil, 3gr Ossetra caviar	38	fegato grasso – carote – mostarda di frutta pan-seared foie gras, variation heirloom carrots, fruit mustard pepper jus (3gr Alba’s white truffle, supplement 36)	34
tonno – alga – caviale – sesamo ‘bigeye’ tuna tartare, seaweed mayonnaise, ‘Ikura’ salmon roe ponzu yuzu, sesame tuile	32	burratina – pomodori – basilico (V) <i>Z.</i> fresh ‘burratina’ cheese from ‘Andria’, baked Japanese tomatoes tomato water, basil oil	32
caviale – riccio di mare – capellini <i>Z.</i> fresh sea urchin, 5gr Ossetra caviar, cold ‘angel hair’ pasta	48	ostriche – fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs 18 / 32 / 58	
aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24		

primi

riso – robiola – midollo – tuorlo ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ ‘robiola’ cheese, roasted bone marrow, smoked egg yolk (3gr Alba’s white truffle, supplement 36)	28 / 38	gnocchi – barbabietola – gorgonzola – noci (V) potato and beetroot ‘gnocchi’, ‘gorgonzola’ fondue toasted walnuts	26 / 36
tagliolini – astice – pomodoro <i>Z.</i> house-made ‘tagliolini’ pasta, confit tomato, Canadian lobster, lemon, chilli	46 / 78	spaghetti – granchio – bottarga cavaliere giuseppe cocco ‘spaghetti’ pasta, spanner crab Sardinian ‘bottarga’ and white wine sauce	30 / 46
ravioli – burrata – pomodoro – basilico (V) <i>Z.</i> hand-crafted ‘ravioli’ stuffed with ‘straciatella’ cheese, tomato coulis, basil	26 / 36	fettuccine – porcini (V) <i>Z.</i> house-made ‘fettuccine’ pasta, butter sauce, fresh porcini mushrooms (3gr Alba’s white truffle, supplement 36)	28 / 38

price reflects starter / main course portion

secondi

branzino – zucchini – mais – cozze – dragoncello roasted Mediterranean seabass fillet, baby zucchini, corn mussels and tarragon emulsion	48	pollo – topinambur – patate sous-vide free range spring chicken, rosemary potatoes Jerusalem artichoke cream, thyme jus	35
merluzzo – romanesco – pomodoro <i>Z.</i> oven-baked ‘silver’ cod, ‘romanesco’, confit cherry tomato	58	agnello – melanzane – cavolo cinese <i>Z.</i> sous-vide and pan-fried New Zealand lamb rack roasted eggplant purée, sautéed bok-choy	52
manzo – funghi – sedano rapa – mostarda <i>Z.</i> slow-cooked beef short ribs, ‘finferli’ mushrooms celeriac purée, kalette, mustard foam (3gr Alba’s white truffle, supplement 36)	55	maiale – zucca – radicchio charcoal grilled ‘Kurobuta’ black pork rack, pumpkin purée roasted chicory, rosemary jus	(serves 2) 68

tartufo bianco di Alba

Alba’s white truffle is available at 12 per gr (min 3 gr)

la degustazione

select 3 dishes from the above to create your own unique tasting menu – 4 course	108
1 antipasti – 1 primi – 1 secondi – 1 dolci	
available for a party of 8 and below. Pork and capellini are excluded from the selection	

pizza gourmet

pizza al tartufo bianco di Alba

house-made ‘pizza’, mozzarella cheese, 5gr shaved Alba’s white truffle	62
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charcoal grill

side dish 16	meat	sauce 9
asparagi charcoal-grilled green asparagus chardonnay and honey dressing	grass fed Black Angus beef tenderloin MBS 2 from 200gr per 100gr 34 add foie gras 16	béarnaise zafferano <i>Z.</i> saffron infused béarnaise
cavolfiore gratinated cauliflower hazelnut and ‘parmesan’ crumble	Sanchoku wagyu beef striploin MBS 8 200gr 68	tartufo black truffle & ‘porcini’ mushrooms
patata truffle mashed potato	200 days grain fed Black Angus beef ribeye from 300gr per 100gr 24	pepe nero black pepper
funghi sautéed wild mushrooms	200 days grain fed Black Angus beef tomahawk from 1.2kg to 2kg per 100gr 20	burro erbe herbs infused butter
insalata rocket salad, tomatoes balsamic vinegar	200 days grain fed Black Angus beef porterhouse from 1kg to 1.4kg per 100gr 20 all steaks are served with red wine sauce	salsa verde parsley, garlic, olive oil, oregano red wine vinegar

gluten free options are available upon request

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