

starters

burratina 'burratina' cheese, confit Japanese cherry tomatoes, basil essence	34
scampi charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda	38
capasante charcoal grilled 'Hokkaido' scallops, Japanese pumpkin, crispy guanciale, black truffle	36
manzo wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic vinegar	28
fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto'	32
tonno blue fin tuna belly 'crudo', nori mayo, ponzu yuzu gel, pickled daikon	36

pasta & risotto

starter / main

tagliolini Canadian lobster ragout, 'Datterini' tomatoes	46/68
spaghetti razor clams, 'Kaluga' caviar, bergamot scent	38/48
risotto Sicilian red prawn, Venetian spices	38/48
tagliatelle truffle butter sauce, winter black truffle	32/42

main courses

branzino roasted Italian seabass, eggplant and confit tomato terrine, ramsons	52
rombo Spanish turbot, green asparagus, orange, saffron 'cacciucco'	68
manzo 'Jac' wagyu beef striploin MBS 8/9, oak lettuce, smoked bone marrow	78
agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus	58

on the bone

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

funghi charcoal grilled 'Portobello' mushrooms, thyme, salmoriglio	18
asparagi charcoal grilled green asparagus chardonnay and honey dressing	18
patate truffle mashed potato	18
insalata rocket salad, Japanese cherry tomatoes, balsamic vinegar	16

degustation menu

select 4 dishes to create your own unique tasting menu – 4 course starter – pasta – main course – dessert	128
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For the best dining experience degustation menu is only available for the entire table. 3 different dishes per course can be ordered

'Jac' wagyu beef additional 10