

DEGUSTAZIONE (ITALY) TASTING MENU

\$108 per person

\$158 per person (inclusive of wine pairing)

Amuse Bouche

Burrata Fatta in Casa

Buffalo Milk Burratina, 3 Kinds Tomato Gazpacho Sauce, Guanciale,
12 years Balsamic Jelly, Caviar Oil

Calamaro Ripieno alla Viareggina

Stuffed Squid, Squid Ink Bagna Cauda Sauce, Italian Parsley Purée,
Squid ink Powder, Sea Water Foam

Cappellini Burro e Timo

Homemade Capellini Maine Lobster, Thyme Butter Sauce, Porcini Crumble, Black Truffle

Baccala Nero e Bianco

Pan-Fried Toothfish, Squid Ink Cod Tripe Sauce, Celeriac Purée, White Polenta

Or

Anatra Arrosto

Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette,
Coffee Sauce, Italian Chestnut Purée

Il Nostro Tiramisu

Mascarpone Cream, Coffee Savoirdi, Espresso Espuma, Grue di Cacao

DEGUSTAZIONE (JAPAN) TASTING MENU

\$138 per person

\$188 per person (inclusive of wine pairing)

Amuse Bouche

Carpaccio di Kinmedai

Kinmedai Carpaccio, Seaweed Tuile, Madeira Wine Dressing, Pink Grapefruit Snow

Welcome to the Sea

Hokkaido Sea Urchin, Abalone, Sakura Ebi Crumble, Asari Gelato, Seaweed

Spaghetti ai Ricci di Mare

Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Capesante Inpanata

Charcoal Crust Hokkaido Scallop, Italian Black Truffle, Truffle Mayonnaise,
Organic Japanese Cauliflower Salad

Or

Costina di Manzo 'Miyazaki Wagyu A4'

Caramelized Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,
Lemon Gel, Italian Parsley Sauce

La Sfera

Yuzu Sphere, Ricotta Cheese Espuma, Sorbet, Acacia Honey Gel

 gluten free  chef's signature dish

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.