

DEGUSTAZIONE (ITALY) TASTING MENU

\$138 per person

\$188 per person (inclusive of wine pairing)

Amuse Bouche

Bruschetta al Pomodoro e Burrata

Burrata Cheese, Datterini Tomato Sorbet, Basil Crumbles, Parma Ham, Balsamic Butter

Insalata alla Cacciatore

European Organic Chicken Mousse, Dried Tomato Powder, Olive Powder, Mushroom Mayonnaise, Marinated Lettuce Butter

Cappellini Burro e Timo

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

Grigliato di Calamaro alla Viareggina

Grilled Italian Squid, Stuffing Viareggio style Prawn and Pine Nuts, Bagna Cauda Cream Sauce, Squid Ink Herb powder

Or

Anatra Arrosto

Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette, Hazelnut, Raspberry Sauce

Tramonto

Strawberry Granite, Yogurt Gelato, White Chocolate Yogurt Espuma, Yogurt Meringue

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

 MSC-C-54287 Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org.

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.