

SET LUNCH MENU

4 Course | 48

Choice of one appetizer,
pasta, main course & dessert

3 Course | 36

Choice of one appetizer,
pasta or main course & dessert

2 Course | 32

Choice of one appetizer & pasta or main course
/ pasta or main course & dessert

APPETIZER

Cream of Mushroom Soup

Truffle Cream, Crouton, Truffle oil

or

Smoked Japanese White Tuna Carpaccio

Smoked Caviar, Seaweed Crumble, Herb Salad, Yuzu Miso Vinaigrette

or

Buffalo Mozzarella Salad

San Daniele Prosciutto, Datterini Tomato, Mesclun Salad

or

Pan Roasted Foie Gras (supplement \$10)

Wild Rocket Salad, Balsamic Cream, Crispy Brioche

PASTA

Spaghetti Primo Grano alla Norma

Datterini Tomato Sauce, Basil, Scamorza Cheese

or

Risotto al Pesto con Calamaro

Basil Risotto, Japanese Squid, Squid Ink Sauce

or

Linguine Aglio Olio ai Ricci di Mare (supplement \$15)

Fresh Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

MAINS

Pan Fried Ocean Trout

Saffron Cream Sauce, Capicum Peperonata, Sautéed Vegetables

or

Pan Roasted Duck Leg Confit

Farro and Mushroom Ragout, Truffle Sauce, seasonal Vegetables

DESSERT

Gelato of the Day

or

Semifreddo al Mango

Mango Semifreddo, Mango Compote, Coconut Sorbet

or

Tiramisu in Glass

Mascarpone Cream, Coffee Savoiardi, Valrhona Cocoa Powder

or

Cheese of the Day

Truffle Honey, Dried Apricot, Walnut, Homemade Grissini

Black Coffee / English Breakfast or Green Tea

*supplement \$3 for Cappuccino, Latte, Iced Coffee/Tea or Flavoured Tea

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.



AUTUMN TASTING MENU

Takibi

Marinated Sanma Fish, Charcoal Grissini, Eggplant Bagna Cauda Sauce, Smoked Burrata Cheese Sauce, Smoked Caviar
or

Zuppa di Zucca e Foie Gras

Italian Pumpkin Soup, Roasted Foie Gras, Pumpkin Gnocchetti, Wild Rice, Truffle Sauce

4 Course 138
+50 for wine

Choice of one starter,
pasta, main course
& dessert

Fungi Italiano alla Carbonara

Porcini and Chantarella Mushroom Ragout, Guanciale, Autumn Black Truffle, Deep Fried Pasta, Organic Egg yolk

or

5 Course 158
+60 for wine

Choice of two starters,
pasta, main course &
dessert

Risotto ai Fungi Giapponese con Scampi

Salted Konbu Risotto, Deep Fried Japanese Scampi, Autumn Japanese Mushrooms, Scampi Bisque Sauce

7 Course 188
+80 for wine

Choice of two starters,
two pasta, fish, meat,
& dessert

Grigliato Palamita con Caviare

Smoked Bonito, Italian Baeri Caviar, Green Apple Wasabi Sauce, Beetroot Powder

or

Autunno di Giappone

Miyazaki Wagyu A4 Striploin, Fried Lotus root, Burdock Puree, Japanese Pumpkin Puree

Special Aglio Olio Peperoncino Special

Your Preferred Portion

Castagna

Chestnut in Syrup, Chestnut Cream, White Truffle Gelato, Cacao Grissini and Crumble

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ITALIAN DEGUSTAZIONE MENU

Tasting Menu 138 | With Wine 188

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

JAPANESE DEGUSTAZIONE MENU

Tasting Menu 148 | With Wine 198

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

★ Chef's Signature Dish 🌸 Gluten-Free

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Insalata alla Cacciatore	29
Marinated Lettuce Butter, European Organic Chicken Mousse, Mushroom Mayonnaise, Dried Tomato Powder, Olive Powder,	
Carpaccio di Kinmedai ★ ✿	36
Kinmedai Carpaccio, Seaweed Tuile, Madeira Wine Dressing, Pink Grapefruit Snow	
Bruschetta al Pomodoro e Burrata ✿	26
Burrata Cheese, Datterini Tomato Sorbet, Basil Crumbles, Parma Ham, Balsamic Butter	
Insalata il Cielo ● ✿	18
Seasonal Mixed Salad, Bocconcini Cheese, Taggiasca Olives, Deep Fried Wild Rice	
Takibi ☁	38
Marinated Sanma Fish, Charcoal Grissini, Eggplant Bagna Cauda Sauce, Smoked Burrata Cheese Sauce, Smoked Caviar	
Zuppa di Zucca e Foie Gras ☁	36
Italian Pumpkin Soup, Roasted Foie Gras, Pumpkin Gnocchetti, Wild Rice, Truffle Sauce	

ZUPPA - SOUPS

- Welcome to the Sea 30
 Hokkaido Sea Urchin, Abalone, Sakura Ebi Crumble,
 Asari Gelato, Seaweed
- Zuppa del Giorno  16
 Seasonal Vegetable Soup

PRIMI PIATTI - PASTA

- Spaghetti ai Ricci di Mare  48
 Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu
- Cappellini Burro e Timo 34
 Homemade Capellini, MSC Lobster, Thyme Butter Sauce,
 Porcini Crumble, Black Truffle
- Fungi Italiano alla Carbonara  38
 Porcini and Chantarella Mushroom Ragout, Guanciale,
 Autumn Black Truffle, Deep Fried Pasta, Organic Egg yolk
- Risotto ai Fungi Giapponese con Scampi  42
 Salted Konbu Risotto, Deep Fried Japanese Scampi, Autumn Japanese
 Mushrooms, Scampi Bisque Sauce

SECONDI PIATTI DI PESCE
SEAFOOD MAINS

- Capesante Inpanata 48
Charcoal Crust Hokkaido Scallop, Italian Black Truffle,
Truffle Mayonnaise, Organic Japanese Cauliflower Salad
- Grigliato di Calamaro alla Viareggina 46
Grilled Italian Squid, Stuffing Viareggio-style Prawn
and Pine Nuts, Bagna Cauda Cream Sauce, Squid Ink Herb Powder
- Grigliato Palamita con Caviare 🌧️ 64
Smoked Bonito, Italian Baeri Caviar, Green Apple Wasabi Sauce,
Beetroot Powder

SECONDI PIATTI CARNE
MEAT MAINS

- Anatra Arrosto 48
Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette,
Hazelnut, Raspberry Sauce
- Costina di Manzo **'Miyazaki Wagyu A4'** 🌸 56
Braised Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,
Lemon Gel, Italian Parsley Sauce
- Autunno di Giappone 🌧️ 82
120g Miyazaki Wagyu A4 Striploin, Fried Lotus root, Burdock Puree,
Japanese Pumpkin Puree

DOLCI - DESSERTS

Tramonto ★	18
Strawberry Granite, Yogurt Gelato, White Chocolate Yogurt Espuma, Yogurt Meringue	
La Sfera ★	20
Yuzu Sphere, Ricotta Cheese Espuma, Lemon Sorbet, Acacia Honey Gel	
Castagna ☁	22
Chestnut in Syrup, Chestnut Cream, White Truffle Gelato, Cacao Grissini and Crumble	
Affogato	22
Madagascar Vanilla Gelato and Espresso With your choice of liquor: Grand Marnier, Amaro, Frangelico or Cointreau	
Assortimento di Gelato e Sorbet	6 per scoop
Selection of Italian Gelato & Sorbet	
Assortimento di Formaggi Misti Italiani	28
Three Types of Italian Cheese	