



ITALIAN-JAPANESE 5 COURSE DEGUSTAZIONE MENU

Amuse Bouche

Carpaccio di Kinmedai

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

Insalata alla Cacciatora

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

Spaghetti al Granchio Reale

Hokkaido King Crab, Ikura, Sardinia Bottarga, Yuzu

Capesante Inpanata

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

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