

# GRISSINI

## OMAKASE SET DINNER

### STUZZICHINI

ROSELLE POMODORINO  
PROSCUITTO AND TRUFFLE  
CARABINEROS PRAWNS

### HIRAMASA CARPACCIO

Hiramasa Amberjack | Elderflower | Cucumber | Oscietra Caviar | Hanna Ho

### FOIE GRAS CHAWANMUSHI

Organic Egg | Bonito Dashi | Foie Gras | Okra

### RISOTTO CON FEGATO GRASSO

Capon Consommé | White Truffle Oil | Foie Gras | Acquerello Risotto |  
Sweet Onion Confit | 24k Gold Leaf

### AGNOLOTTI DEL PLIN

Agnolotti Del Plin | Summer Black Truffle | 24 Months Parmigiana-Reggiano |  
Bone Marrow Jus

### ORATA

European Seabream | Maitake Mushroom | Cauliflower Purée | Thyme Jus

or

### TOCHIGI WAGYU

A4 Striploin Wagyu | Banana Shallot | Pink Garlic Purée | Bone Marrow Jus

### SHINE MUSCAT

Shine Muscat | Yuzu Sorbet | Dill | Spearmint

### CROSTATA AL CIOCCOLATO

Valrhona Dark Chocolate | Extra Virgin Olive Powder | Chocolate Gelato | 24k Gold Leaf

### PASTICCINI

### IL SERVIZIO DEL CAFFE'

Coffee or Tea



**7-course Set Menu \$188**



Please inform our servers if you have any food allergies upon placing your order.

Prices are subject to 10% service charge and 7% prevailing government taxes