



GRISSINI MENU DEGUSTAZIONE

AMUSE BOUCHE

prosciutto con tartufo e mascarpone
roselle pomodorino

GAMBERO DI MAZARA

Italian red prawn | green pea | caviar | squid Ink cracker

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RISOTTO CON FEGATO GRASSO

capon consommé | white truffle oil | foie gras | acquerello risotto | sweet onion confit | 24K gold leaf

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TORTELLI DI ZUCCA

handmade tortelli | butternut squash | parmigiano fonduta | sage

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YUZU SORBETTO

yuzu Sorbet | champagne konnyaku | lemon confit

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BRANZINO

European Seabass | wild mushroom | spinach | thyme Jus

OR

A4 WAGYU

A4 wagyu beef | purple artichoke | celeriac purée | veal bone marrow jus

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FRAGOLE ALL'ACETO BALSAMICO

strawberries | aged balsamic | lavender gelato | crumble

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IL SERVIZIO DEL CAFFE'

coffee or tea



\$128



No further discounts or vouchers applicable.

Prices are subject to 10% service charge and 7% prevailing government taxes.
Please inform our servers if you have any food allergies upon placing your order.