

Chef's menu

By Andrea De Paola

scampi

Mozambique langoustine, white miso and pistachio
NV Lanson Black Label Brut



tortellini

house-made 'tortellini' pasta, 'ubriaco' cheese, burnt onion consommé, black winter truffle
2015 Passel Estate Chardonnay



triglia

wild red mullet, chard, celeriac, saffron 'cacciucco'
2015 Avignonesi Vino Nobile di Montepulciano Sangiovese



manzo

charcoal grilled 'Sanchoku' wagyu beef striploin
black garlic, blue foot mushrooms, wasabi jus
2014 Allegrini Amarone della Valpolicella Classico



cioccolato

'Itakuja' chocolate, 'Dulcey' and rosemary cream, 'Diplomatico' sabayon
Ramos Pinto: Quinta do Bom Retiro 20 Years Old Tawny, Portugal

petit four

Zafferano blend coffee & tea

3 course menu \$88 per person (appetizer or pasta – choice of main course – dessert)

4 course menu \$118 per person (appetizer – pasta – choice of main course – dessert)

5 course menu \$148 per person

For the best dining experience same number of courses is recommended for the entire table

wine pairing

5 glass 128

4 glass 108

3 glass 88