

CHEF'S SIGNATURE DINNER

4-COURSE MENU \$78

BRANZINO

Thin Sliced Seabass with Light Lemon Emulsion, Shallot Pimento and Chives

Add Oscietra Caviar 5g +\$25



CAPPELETTI

Homemade and Stuffed with Italian Sausage Porcini Mushrooms, Butter and Sage Emulsion



POLIPO

Grilled Octopus, Orange Potatoes, Tomato "Datterino" and Taggiasche Olives

OR

GUANCIA DI MANZO

36 Hours Slow Cooked Beef Cheek in Sangiovese Wine with Soft Potato Puree and Sautéed Spinach



SOLO TIRAMISÙ

Fluffy Mascarpone Cream, Savoiard, Cocoa and Coffee Sauce



THE E CAFFÈ

Coffee or Tea

(V) Vegetarian

All prices are subject to 10% service charge and 7% GST