



AUTUMN TASTING MENU

Takibi

Marinated Sanma Fish, Charcoal Grissini, Eggplant Bagna Cauda Sauce, Smoked Burrata Cheese Sauce, Smoked Caviar
or

Zuppa di Zucca e Foie Gras

Italian Pumpkin Soup, Roasted Foie Gras, Pumpkin Gnocchetti, Wild Rice, Truffle Sauce

4 Course 138
+50 for wine

Choice of one starter,
pasta, main course
& dessert

Fungi Italiano alla Carbonara

Porcini and Chantarella Mushroom Ragout, Guanciale, Autumn Black Truffle, Deep Fried Pasta, Organic Egg yolk

or

5 Course 158
+60 for wine

Choice of two starters,
pasta, main course &
dessert

Risotto ai Fungi Giapponese con Scampi

Salted Konbu Risotto, Deep Fried Japanese Scampi, Autumn Japanese Mushrooms, Scampi Bisque Sauce

7 Course 188
+80 for wine

Choice of two starters,
two pasta, fish, meat,
& dessert

Grigliato Palamita con Caviare

Smoked Bonito, Italian Baeri Caviar, Green Apple Wasabi Sauce, Beetroot Powder

or

Autunno di Giappone

Miyazaki Wagyu A4 Striploin, Fried Lotus root, Burdock Puree, Japanese Pumpkin Puree

Special Aglio Olio Peperoncino Special

Your Preferred Portion

Castagna

Chestnut in Syrup, Chestnut Cream, White Truffle Gelato, Cacao Grissini and Crumble

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.