



WINTER TASTING MENU

Carpaccio di Ricciola Kanburi

Japanese Winter Smoked Yellow Tail Carpaccio, 3 Kinds Japanese Daikon Pickles, Smoked Daikon Cream Cheese Sauce, Smoked Caviar

or

4 Course | \$138
+\$50 for wine

Choice of one starter,
pasta, main course
& dessert

Anguilla e Foie Gras alla Rossini

Japanese Eel, Foie Gras, Winter Black Truffle, Winter Leek,
Green Pepper Marsala Wine Sauce

Fedellini con Granchio Reale e Bisque

Cold Fedellini pasta, King Crab, Crab Bisque, Celeriac Puree, Basil Oil

or

5 Course | \$158
+\$60 for wine

Choice of two starters,
pasta, main course &
dessert

Tortellini di Ostrica Giapponese

Stuffed with Japanese Oyster Miso Hollandaise Ragout, Hokkaido Ikura,
Kyoto Kabura Puree, Oyster Powder

7 Course | \$188
+\$80 for wine

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

Grigliato Coda di Rospo

Grilled Monk Fish, Monk Fish Liver Espuma, Italian Baeri Caviar,
Kujyo Negi, Ponzu Sauce

or

Cervo arrosto con Tartufo Inverno

Roasted NZ Venison, Foie Gras Gelato and Powder, Raddichio Tardivo, Truffle
Sauce, Beetroot and Herb Powder

Special Aglio Olio Peperoncino Special

Your Preferred Portion

Il Mio Paese

Aomori Apple Tart, Mascarpone Espuma, Vanilla Gelato, Snow Salt

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.