



CAFFÈ B

JAPANESE ITALIAN CUISINE

LUNCH COURSE

\$69++

Wine Pairing +\$19.00

GREEN TEA

TODAY'S CARPACCIO

Fresh Japanese Seafood

Topped with Ponzu Jelly and Wakame

PASTA

Pepperoncino Shirasu

Tossed in Extra Virgin Olive Oil
and Chilli Flakes

MAIN COURSE

Wagyu Beef Brisket

served with spinach and mushroom

or

Lamb Rack

garnish eggplants, spinach potato puree,
Fond de Veal

DESSERT

Chef's Special Dessert

ADD ON

Santa Helena Cabernet Sauvignon	6
Santa Helena Chardonnay	6
Zardetto Prosecco	6

Traditional Tiramisu 10
Classic Tiramisu with Berries

Carrot Candy 12
Yuzu Gelato with Dehydrated Carrot,
dusted with Licorice

Lunch Menu

12:00 - 15:30 (15:00 L.o)

PASTA LUNCH SET

\$20++

Green Tea

&

Mix Green Salad

Leaf Salad with tomato and seasonal garnish

&

Homemade Bread

Focaccia and Milk Bread

TODAY'S PASTA

1 Spaghetti Sakura Shrimp

Aglio Olio tossed with Nanohana

2 Spaghetti Amatriciana Pork

Tomato based tossed with
Prosciutto Cotto and Braised Onion

3 Tortellini Mushroom

Mushroom Truffle Cream sauce



DESSERT

Kumo 12
Espresso Gelato with Milk Foam

Lychee White Chocolate 12
Lychee Gelato with White Chocolate powder
and Osmanthus

Comes with selected Coffee & Tea

APPETIZER



Green Salad 9



Amera Tomato & Burrata Cheese 18



Italian Cold Cut 18



Spicy Octopus Ajillo 18

MAIN DISH



Pasta Orecchiette with Tenderloin Steak 26



Sea Urchin Capellini 38
Hokkaido Sea Urchin,
Yamani Soya Sauce, Ikura, Ohba



Spaghetti Japanese Vongole 28
Japanese Asari Clam, Garlic, Olive Oil Tomato, White wine



Fresh Lobster Risotto 38
Buttered Risotto simmered in Lobster Broth Chili, Lobster Meat & Parmesan Cheese



UK Sea bass with Cauliflower 38
UK Seabass with Cauliflower Purée



Argentina Grass Fed Rib Eye Steak 36
Served with baked seasonal Vegetable, Pommery Mustard

SIDE DISH

Today's Homemade Soup
(Ask Us)

Homemade Assorted Bread 5

Truffle Fries 9