

## EXECUTIVE SET LUNCH

**2 course 48**

**3 course 58 includes coffee / tea**

### starters

#### **artisanal burratina**

medley tomatoes, rocket pesto  
charcoal grilled cucumber

#### **white asparagus soup**

hazelnut cream, basil oil  
**add 3gr Manjimup black truffle +6**

#### **Hokkaido scallops carpaccio +6**

beetroot salad, 'Ikura' salmon roe

### pasta & main courses

#### **black cod ravioli**

lobster cacciucco, confit tomatoes

#### **Iberico pork loin**

romanesco, pickled mustard  
green pepper jus  
**change to wagyu beef tenderloin +16**

#### **red snapper**

fennel and saffron cream  
charcoal grilled asparagus

#### **house-made tagliatelle +12**

pecorino sauce  
5gr Manjimup black truffle

### desserts

#### **lemon mousse**

almond sable, wild berries

#### **ice-cream or sorbet**

ice-cream: vanilla and chocolate  
sorbet: lemon and strawberry

#### **Italian cheese selection +10**

assorted jam, fruits, bread

## LUNCH A LA CARTE MENU

### **gourmet pizza**

**house-made pizza** 'stracciatella' cheese, black summer truffle 48

### **starters**

**scampi** charcoal grilled langoustine, romanesco, sesame, white miso 'Bagna Cauda' 38

**capesante** pan-seared 'Hokkaido' scallops, smoked 'ikura' salmon roe, zucchini 34

**burratina** confit Japanese cherry tomatoes, basil essence 32

**fegato d'oca** orange cured foie gras, variations of beetroot, raspberry 'vincotto' 28

**manzo** wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic 28

### **pasta**

**tagliani** Alaska king crab, 'Datterini' tomatoes 68

**spaghetti** razor clams, 'oscietra' caviar, bergamot scent 46

**ravioli** 'burratina' filling, 'san marzano' tomatoes coulis, fresh basil 36

**risotto** Sicilian red prawn, Venetian spices 42

### **main courses**

**branzino** roasted Italian seabass, white asparagus, ramsons 48

**merluzzo** pan-seared silver cod, broccolini, 'taggiasca' olives cream , confit tomatoes 58

**agnello** roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus 55

**manzo** Sanchoku wagyu beef striploin MBS 6/7, celeriac purée, 'finferli' mushrooms 78

### **from the grill & charcoal oven**

MBS 4-5 'Sher' wagyu (Australia) beef **tenderloin** 200gr 78

barley fed MBS4+ beef **striploin** 250gr 68

200 days grain fed Black Angus beef **porterhouse** from 1kg to 1.4kg per 100gr 22

### **side dishes**

**asparagi** charcoal-grilled green asparagus chardonnay and honey dressing 18

**insalata** rocket salad, Japanese cherry tomatoes, balsamic vinegar 14

**patate** truffle mashed potato 18