

## ITALIAN DEGUSTAZIONE MENU

Tasting Menu \$148 | With Wine \$208

### Amuse Bouche

#### Bruschetta al Pomodoro e Burrata

Burrata Cheese, Datterini Tomato Sorbet, Basil Crumbles, Parma Ham, Balsamic Butter

#### Insalata alla Cacciatora

European Organic Chicken Mousse, Dried Tomato Powder, Olive Powder, Mushroom Mayonnaise, Marinated Lettuce Butter

#### Capellini Burro e Timo

Homemade Capellini MSC Lobster, Thyme Butter Sauce, Porcini Crumble, Black Truffle

#### Grigliato Calamaro alla Viareggina

Grilled Italian Squid, Stuffing Viareggio style Prawn and Pine Nuts, Bagna Cauda Cream Sauce, Squid Ink Herb powder

or

#### Anatra Arrosto

Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette, Hazelnut, Raspberry Sauce

#### Tramonto

Strawberry Granite, Yogurt Gelato, White Chocolate Yogurt Espuma, Yogurt Meringue

## JAPANESE DEGUSTAZIONE MENU

Tasting Menu \$158 | With Wine \$218

### Amuse Bouche

#### Carpaccio di Kinmedai ✨

Kinmedai Carpaccio, Seaweed Tuile, Madeira Wine Dressing, Pink Grapefruit Snow

#### Welcome to the Sea

Hokkaido Sea Urchin, Abalone, Sakura Ebi Crumble, Asari Gelato, Seaweed

#### Spaghetti ai Ricci di Mare ★

Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

#### Capesante Inpanata

Charcoal Crust Hokkaido Scallop, Italian Black Truffle, Truffle Mayonnaise, Organic Japanese Cauliflower Salad

or

#### Costina di Manzo 'Miyazaki Wagyu A4' ✨

Braised Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto, Lemon Gel, Italian Parsley Sauce

#### La Sfera ★

Yuzu Sphere, Ricotta Cheese Espuma, Sorbet, Acacia Honey Gel

★ Chef's Signature Dish ✨ Gluten-Free

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.