

# GRISSINI

## OMAKASE SET DINNER

### STUZZICHINI

ROSELLE POMODORINO  
PROSCUITTO AND TRUFFLE  
CARABINEROS PRAWNS

### HIRAMASA CARPACCIO

Hiramasa Amberjack | Elderflower | Cucumber | Oscietra Caviar | Hanna Ho

### SÖMEN

Japanese Cold Sömen | Oscietra Caviar | Hokkaido Scallop | Uni | Tsuyu |  
180 Days Amalfi Lemon Limoncello Oil

### FOIE GRAS CHAWANMUSHI

Organic Egg | Bonito Dashi | Foie Gras | Okra

### RISOTTO CON FEGATO GRASSO

Capon Consommé | White Truffle Oil | Foie Gras | Acquerello Risotto |  
Sweet Onion Confit | 24k Gold Leaf

### HIRAME PLATESSA

Olive Flounder | Wild Mushroom | Baby Spring Onion | Fish Bone Marrow Sauce

### PICCIONE

Pigeon | Summer Berries | Port Wine Jus

### CHITA WHISKEY AGED A4 TOCHIGI WAGYU

60 Days Chita Whiskey Aged Wagyu | Foie Gras | Banana Shallot | Pink Garlic Purée | Bone Marrow Jus

### SHINE MUSCAT

Shine Muscat | Yuzu Sorbet | Dill | Spearmint

### CROSTATA AL CIOCCOLATO

Valrhona Dark Chocolate | Extra Virgin Olive Powder | Chocolate Gelato | 24k Gold Leaf

### PASTICCINI

### IL SERVIZIO DEL CAFFE'

Coffee or Tea



**9-course Set Menu \$258**



Please inform our servers if you have any food allergies upon placing your order.  
Prices are subject to 10% service charge and 7% prevailing government taxes