

starters

burratina 'burratina' cheese, confit Japanese cherry tomatoes, basil essence	32
scampi charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda'	38
capasante pan-seared 'Hokkaido' scallops, green peas, crispy guanciale, Soave emulsion	34
manzo wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic vinegar	28
fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto'	28
tonno blue fin tuna belly 'crudo', nori mayo, ponzu yuzu gel, pickled daikon	36

pasta & risotto

starter / main

tagliolini Alaska king crab, 'Datterini' tomatoes	42/68
spaghetti razor clams, 'Kaluga' caviar, bergamot scent	34/46
risotto Sicilian red prawn, Venetian spices	30/42
tagliatelle truffle butter sauce, summer truffle	26/36

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons	48
merluzzo silver cod, Canadian lobster, fregola, green asparagus, saffron 'cacciucco'	68
manzo 'Jac' wagyu beef striploin MBS 8/9, parsnip, girolle mushrooms, green pepper jus	78
agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus	55

on the bone

tomahawk 200 days grain fed Black Angus beef	from 1.2kg to 1.6kg per 100gr	20
porterhouse 200 days grain fed Black Angus beef	from 800gr to 1.2kg per 100gr	22

side dishes

funghi charcoal grilled 'Portobello' mushrooms, thyme, salmoriglio	18
asparagi charcoal-grilled green asparagus chardonnay and honey dressing	18
patate truffle mashed potato	18
insalata rocket salad, Japanese cherry tomatoes, balsamic vinegar	16

degustation menu

select 4 dishes to create your own unique tasting menu – 4 course starter – pasta – main course – dessert	118
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For the best dining experience degustation menu is only available for the entire table. 3 different dishes per course can be ordered

Langoustine, tuna, 'Jac' wagyu beef additional 10

N25 caviar

Schrenckii sturgeon

30gr 118

50 gr 208

Siberian sturgeon

30gr 98

50gr 178

Chef's menu

amuse bouche

NV Duval-Leroy Brut Reserve, France

scampi e fegato d'oca

charcoal grilled langoustine, aged foie gras, kombu and ginger dashi

2018 Pascal Jolivet Pouilly Fume Indigene Sauvignon Blanc, France



tagliolini

house-made 'tagliolini' pasta, Hiika squid, Kaluga caviar

2017 St Francis Chardonnay, USA



parago

Japanese red sea-bream, vegetables collection, Mediterranean essence

2018 Vie Di Romans Dessimis Pinot Grigio, Italy



manzo giapponese

A4 'Kagoshima' wagyu beef striploin, Romanesco, 'Karashi' bearnaise

2014 Mastro Janni, Brunello Di Montalcino Sangiovese, Italy



gianduia

'araguani' dark chocolate, gentile hazelnut, Ron Zacapa 23

Churchill's Reserve Port, Portugal

Zafferano blend coffee & tea

168 per person

wine pairing 128

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