

EXECUTIVE SET LUNCH

2 course 48

3 course 58 includes coffee / tea

starters

stracciatella parfait

heirloom tomatoes, basil
watermelon gazpacho

pumpkin soup

celeriac cream, sumac

red prawn tartare +12

avocado, passion fruit
'Ikura' salmon roe

pasta & main courses

'acquerello' risotto

smoked 'caciocavallo'
Palermo peppers

King salmon

almonds, dill, saffron sauce
green asparagus

New Zealand lamb rack

Eggplant, heirloom carrots
5 peppers jus

change to wagyu beef tenderloin +16

house-made tagliatelle +12

lobster ragout
cherry tomatoes, basil

desserts

limoncello cake

Amalfi lemon, 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, summer truffle 48

starters

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

capesante pan-seared 'Hokkaido' scallops, green peas, crispy guanciale, Soave emulsion 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

tagliolini Alaska king crab, 'Datterini' tomatoes 68

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

risotto Sicilian red prawn, Venetian spices 42

tagliatelle truffle butter sauce, summer truffle 36

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons 48

merluzzo silver cod, Canadian lobster, fregola, green asparagus, saffron 'cacciucco' 68

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

manzo 'Jac' wagyu beef striploin MBS 8/9, parsnip, girolle mushrooms, green pepper jus 78

from the grill & charcoal oven

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

200 days grain fed Black Angus beef **porterhouse** from 800gr to 1.2kg 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