

CRIT ROOM

PREMIUM TASTING MENU

APPETIZER

(Choose One)

- **Red Shrimp Tartare with Caviar**
Red Shrimp, French Caviar, Lemon Oil, Fresh Parsley, Chives
- **24 Months Aged Italian Ham Selection**
Homemade Pineapple Chutney, Crostini, Honey Mustard
- **Crit Room Salad**
Italian Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil Cress, Pinenuts Emulsion
- **Hamachi Tartare**
Yellowtail Fish, Fresh Pomelo and Citrus, Finely Chopped Herbs, Crit Room Seasoning

CRIT ROOM SIGNATURE SEAFOOD PLATTER

Red Shrimp, Scallop, Homemade Red Bell Pepper & Cherry Tomato Chutney, Lemon Olive Oil

PASTA

(Choose One)

- **Porcini Mushroom Risotto**
Black Truffle, Aged Parmesan Cheese, Marketplace Thyme
- **Sausage Gnocchi**
Homemade Pork Sausage, Heirloom Tomatoes, Fresh Parsley
- **Butternut Squash Ravioli**
Fresh Sage Pinenut Dressing, Red Bell Pepper Puree, Fresh Parsley
- **Truffle Tagliolini**
Porcini Mushroom Sauce, Fresh Parsley

MAIN COURSE

(Choose One)

- **Grilled Lamb Cutlets**
Stewed Chickpeas, Cumin, Paprika, Carrot Puree, Black Truffle Sauce
- **Pan Seared Daily Fish**
Pancetta, Creamed Cabbage, Lemon Puree, Truffle Maltosec
- **Grilled Australian Wagyu**
Caramelized Chestnuts, Beetroot & Celeriac Puree, Cauliflower Salad

DESSERT

(Choose One)

- **Panna Cotta**
White Chocolate, Strawberry, Macadamia Nuts
- **Affogato**
Freshly Brewed Italian Espresso with Housemade Vanilla Ice Cream
- **Selection of Gelato**
Housemade Italian Ice Cream

\$988.00 per person

Before placing your order, please inform your server if a person in your party has any food allergies or dietary concerns; Vegetarian and Vegan options are available upon advance notification.

All Prices are subject to 10% Service Charge