

EXECUTIVE SET LUNCH

2 course 42

3 course 52 includes coffee / tea

starters

burratina

roasted green zucchini, rocket salad, aged balsamic vinegar

butternut soup

roasted squash seeds, saffron oil

Japanese Hamachi 'crudo' +8

Amalfi lemon, beetroot, cucumber 'Ikura' salmon roe

pasta & main courses

'tagliatelle' pasta

wild mushrooms, summer truffle

Tasmanian salmon

sesame and miso cream green asparagus

'Kurobuta' pork loin

'heirloom' carrots, pickled mustard marsala Jus

'tagliioni' pasta +8

Sicilian red prawn tartare Japanese tomatoes

desserts

chocolate mousse

red berries and passion fruit

ice-cream or sorbet

ice-cream: vanilla and chocolate sorbet: lemon and strawberry

Italian cheese selection +10

assorted jam, fruits, bread

A LA CARTE MENU

starters

scampi charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda' 32

capesante pan-seared 'Hokkaido' scallops, beluga lentils, white corn, dill oil 32

carciofo roasted artichoke, 'cacio cavallo' cheese foam, hazelnut, smoked 'Yamanashi' egg yolk 28

carpaccio 'Tajima' beef tenderloin 'carpaccio', 'parmesan' cheese, 25 years old balsamic vinegar 28

fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto' 28

ostriche fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs 18 / 32 / 58

pasta

taglioni confit Canadian lobster, 'Datterini' tomatoes, 'Amalfi' lemon 46

spaghetti razor clams, 'oscietra' caviar, bergamot scent 42

ravioli 'burratina' filling, 'san marzano' tomatoes coulis, fresh basil 36

fettuccine butter sauce, black winter truffle 44

main courses

branzino roasted Italian seabass, young zucchini, spring herbs salad 48

merluzzo pan-seared silver cod, broccolini, 'taggiasca' olives cream, potatoes mille-feuille 58

agnello roasted New Zealand lamb rack, pistachio, 'borrettane' onion, heirloom beetroots 52

manzo braised wagyu beef short ribs, 'blue foot' mushrooms, celeriac purée, kale 55

from the grill & charcoal oven

'Black Angus' beef **tenderloin** 200gr 68

full blood A4 'Saga' wagyu (Japan) beef **tenderloin** 120gr 128

Sanchoku wagyu (Australia) beef **striploin** MBS 6/7 200gr 68

'Black Angus' **bone in ribeye** (serves 4) 148

side dishes

charcoal-grilled green asparagus chardonnay and honey dressing

truffle mashed potato

rocket salad, tomatoes, balsamic vinegar