

## SEASONAL RECOMMENDATIONS

*Thursday, 14<sup>th</sup> March 2019*

### STARTERS

<b>FRESH OYSTERS</b> <i>from CANADA</i>	<b>CANADIAN</b>	<b>NO 3</b>	<i>7 per piece</i>
<b>GRATIN 3 PIECES CANADIAN OYSTERS</b> <i>with Spinach, Bacon &amp; Mozzarella Cheese</i>			<i>24</i>
<b>SWEET CORN SOUP</b> <i>&amp; Grilled Calamari</i>			<i>18</i>
<b>STEAMED Canadian Lobster Meat</b> <i>with BAFUN SEA URCHIN, Fresh Sweet Pea &amp; Heirloom Baby Radish</i>			<i>58</i>
<b>COLD ANGEL HAIR</b> <i>with BAFUN SEA URCHIN, SWEET PRAWNS TARTARE &amp; 5G CARELIAN CAVIAR</i>			<i>88</i>
<i>Gratin</i> <b>WHITE ASPARAGUS</b> <i>with Roasted SPANISH OCTOPUS LEG &amp; Spicy Salami</i>			<i>38</i>

### PASTA

<b>HALF MOON BURRATA CHEESE RAVIOLI</b> <i>with Pomodoro Sauce</i>	<i>32</i>
<b>LINGUINE</b> <i>with BOSTON LOBSTER in Fresh Tomato Sauce &amp; Basil</i>	<i>78</i>
<b>SPAGHETTI “Aglio e Olio”</b> <i>with BAFUN SEA URCHIN &amp; Pan-Seared HOKKAIDO SCALLOPS</i>	<i>88</i>
<b>GUINEA FOWL TORTELLO</b> <i>with White Asparagus Sauce &amp; Black Truffle</i>	<i>48</i>

### FISH & MEAT

<i>Grilled</i> <b>WILD SEABASS</b> <i>with Tiger Prawn &amp; Heirloom Cauliflowers</i>	<i>58</i>
<i>Hormones-Free</i> <b>ROASTED CHICKEN LEG</b> <i>with Garlic &amp; Thyme, Chestnut, Baby Carrot, Black Truffle Sauce</i>	<i>48</i>
<b>IBERICO PORK SCALLOPINI</b> <i>with White Asparagus &amp; Porcini Mushroom in Marsala Wine Sauce</i>	<i>58</i>
<b>MIYAZAKI WAGYU GRADE A5 “Tagliata”</b> <i>with Gratin White Asparagus &amp; PERIGORD BLACK TRUFFLE</i>	<i>168</i>

All Prices Subject to 10% Service Charge and Prevailing Government Tax

