

SEASONAL RECOMMENDATIONS

Tuesday, 10th September 2019

STARTERS

FRESH OYSTERS <i>from CANADA</i>	CANADIAN NO 3	<i>7 per piece</i>
SWEET CORN SOUP <i>with Hazelnuts</i>		18
<i>Artisan</i> ITALIAN BURRATA CHEESE 250 GR <i>From Puglia & San Marzano Tomatoes (Serves 2)</i>		48
COLD ANGEL HAIR <i>with MURASAKI SEA URCHIN, BLUEFIN TUNA TARTARE & 5g CARELIAN CAVIAR</i>		88

PASTA

SPINACH RICOTTA TORTELLINI <i>with SAN MARZANO TOMATOES</i>	36
LINGUINE <i>with BOSTON LOBSTER in Fresh Tomato Sauce & Basil</i>	88
SPAGHETTI <i>with MURASAKI SEA URCHIN & Pan-Seared HOKKAIDO SCALLOPS</i>	88
COFFEE TAGLIATELLE <i>with IBERICO PORK CHEEK RAGOUT & GIROLLE MUSHROOMS</i>	48

FISH & MEAT

<i>Pan-Fried</i> SNAPPER LOIN & TIGER PRAWN <i>with Taggiasche Olive Tapenade, Zucchini & Mint</i>	58
ROASTED STUFFED QUAIL <i>with Porcini Mushrooms, Pan-Fried FOIE GRAS & Grape Sauce</i>	58
<i>Braised New Zealand</i> LAMB SHANK <i>with Chestnut Purée & Seasonal Baby Vegetables</i>	58
<i>Grilled</i> JAPANESE WAGYU TOCHIGI A5 "Tagliata" <i>with Girolle Mushrooms & Shaved Truffle</i>	168

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

