

SEASONAL RECOMMENDATIONS

Tuesday, 11th June 2019

STARTERS

FRESH OYSTERS <i>from IRELAND</i>	IRISH NO 3	<i>7 per piece</i>
WHITE ASPARAGUS SOUP & <i>Walnuts</i>		<i>18</i>
COLD ANGEL HAIR <i>with BAFUN SEA URCHIN, SWEET PRAWN TARTARE & 5G CARELIAN CAVIAR</i>		<i>88</i>
<i>Steamed JUMBO WHITE ASPARAGUS with Truffle Cream Sauce & Shaved Truffle</i>		<i>32</i>
BRESAOLA <i>with LEMON DRESSING, Rucola Salad & Grated Parmesan Cheese</i>		<i>32</i>

PASTA

FOUR CHEESE RAVIOLI <i>with WHITE ASPARAGUS, Truffle Emulsion & Shaved Summer Truffle</i>	<i>38</i>
LINGUINE <i>with BOSTON LOBSTER in Fresh Tomato Sauce & Basil</i>	<i>88</i>
SPAGHETTI " <i>Aglio e Olio</i> " <i>with BAFUN SEA URCHIN & Pan-Seared HOKKAIDO SCALLOPS</i>	<i>88</i>
COFFEE TAGLIATELLE <i>with Braised Beef Ragù in Chianti Wine</i>	<i>38</i>

FISH & MEAT

<i>Grilled "HAMACHI" YELLOWTAIL with TIGER PRAWN & Wild Asparagus</i>	<i>58</i>
IBERICO PORK SCALOPPINI <i>with FOIE GRAS & Truffle Mashed Potatoes</i>	<i>58</i>
<i>Grilled YUKIMURO SNOW-AGED NIIGATA WAGYU "Tagliata" with Fruit Tomato & Summer Truffle</i>	<i>168</i>

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

