

SEASONAL RECOMMENDATIONS

Saturday & Sunday, 13th & 14th April 2019

STARTERS

FRESH OYSTERS <i>from IRELAND</i>	IRISH NO3	<i>7 per piece</i>
GRATIN 3 pieces IRISH OYSTERS <i>with MOZZARELLA CHEESE & Truffle Cream</i>		<i>24</i>
MUSHROOM SOUP <i>with Truffle Scent</i>		<i>18</i>
COLD ANGEL HAIR <i>with BAFUN SEA URCHIN, SWEET PRAWN TARTARE & 5G CARELIAN CAVIAR</i>		<i>88</i>
<i>Artisan ITALIAN BURRATA CHEESE 250 GR From Puglia & San Marzano Tomatoes (Serves 2)</i>		<i>48</i>
<i>Australian TAJIMA WAGYU BEEF TARTARE, WHITE ASPARAGUS & PERIGORD BLACK TRUFFLE</i>		<i>58</i>
<i>Deep-Fried Breaded SARDINE with Heirloom Cherry Tomatoes & "Arrabbiata" Sauce</i>		<i>28</i>

PASTA

HALF-MOON SPINACH RICOTTA RAVIOLI <i>with San Marzano & Toasted Almond Flakes</i>	<i>38</i>
LINGUINE <i>with BOSTON LOBSTER in Fresh Tomato Sauce & Basil</i>	<i>78</i>
SPAGHETTI "Aglio e Olio" <i>with BAFUN SEA URCHIN & Pan-Seared HOKKAIDO SCALLOPS</i>	<i>88</i>
OXTAIL RAVIOLI "PLIN" <i>with WHITE ASPARAGUS in Truffle Sauce & PERIGORD BLACK TRUFFLE</i>	<i>58</i>
SPINACH TAGLIOLINI <i>with IBERICO PORK RAGOUT & PERIGORD BLACK TRUFFLE</i>	<i>48</i>

FISH & MEAT

<i>Pan-Seared YELLOWTAIL with Roasted SPANISH OCTOPUS LEG & SPANNER CRAB</i>	<i>58</i>
<i>Dutch Milk-Fed VEAL SCALOPPINI with White Asparagus & Porcini Mushroom in Marsala Wine Sauce</i>	<i>58</i>
TOCHIGI WAGYU GRADE A5 "Tagliata" <i>with Gratin White Asparagus & PERIGORD BLACK TRUFFLE</i>	<i>168</i>

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

