

SEASONAL RECOMMENDATIONS

Thursday, 16th May 2019

STARTERS

FRESH OYSTERS <i>from IRELAND</i>	IRISH NO 2	<i>7 per piece</i>
GRATIN 5 PIECES IRISH OYSTERS <i>with Truffle Cream, Mozzarella Cheese & Grated Truffle</i>		38
WHITE ASPARAGUS SOUP <i>with Scallops</i>		18
COLD ANGEL HAIR <i>with BAFUN SEA URCHIN, HOKKAIDO SCALLOP TARTARE & 5G CARELIAN CAVIAR</i>		88
<i>Steamed</i> GERMAN WHITE ASPARAGUS <i>with Truffle Emulsion & Shaved Truffle</i>		32
<i>Artisan</i> ITALIAN BURRATA CHEESE 250 GR <i>From Puglia & San Marzano Tomatoes (Serves 2)</i>		48

PASTA

TAGLIOLINI <i>with WHITE ASPARAGUS, PORCINI MUSHROOMS & Summer Truffle</i>	38
LINGUINE <i>with BOSTON LOBSTER in Fresh Tomato Sauce & Basil</i>	88
SPAGHETTI <i>“Aglie e Olio” with BAFUN SEA URCHIN & Pan-Seared HOKKAIDO SCALLOPS</i>	88
VEAL TORTELLONI <i>with Porcini Mushrooms & Summer Truffle</i>	38

FISH & MEAT

<i>Pan-Seared</i> FRENCH TURBOT <i>with TIGER PRAWN & OCTOPUS LEG in Aurora Sauce</i>	58
DUTCH MILK-FED VEAL SCALOPPINE <i>with Truffle Mashed Potatoes & Porcini Mushroom & White Asparagus</i>	58
IBERICO PORK RACK <i>with FOIE GRAS, Sautéed Spinach & Berry Masala Wine Sauce</i>	68
<i>Sliced</i> YUKIMURO SNOW AGING NIIGATA WAGYU <i>with Gratin White Asparagus & Summer Truffle</i>	168

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

