

SEASONAL RECOMMENDATIONS

Saturday & Sunday, 21st & 22nd September 2019

ALBA WHITE TRUFFLE SEASON

ADDITIONAL ALBA'S WHITE TRUFFLE WILL BE CHARGED AT 12 per gr

<i>Free-Range POACHED EGGS with Truffle Potato Cream & Porcini Mushrooms</i>	58
SCRAMBLED EGGS <i>with Alba White Truffle</i>	58
WAGYU TOCHIGI BEEF TARTARE & <i>Croutons</i>	88
<i>Piedmont "TAJARIN" Thin Noodles with Butter & Sage</i>	68
<i>Half Moon FOUR CHEESE RAVIOLI with Girolle Mushrooms</i>	68
<i>Acquerello RISOTTO with Parmesan Cheese</i>	68
<i>Grilled JAPANESE WAGYU SAGA A5 "Tagliata" with Girolle Mushrooms & Alba White Truffle</i>	198

(PLEASE NOTE THAT THE DISHES ABOVE INCLUDE 5GR OF WHITE TRUFFLE)

STARTERS

FRESH OYSTERS <i>from CANADA</i>	CANADIAN NO 3	<i>7 per piece</i>
CAULIFLOWER SOUP <i>with Garlic Croutons</i>		18
ITALIAN COLD CUTS (PARMA HAM, COPPA, VARIESTY SALAMI)		38
COLD ANGEL HAIR <i>with MURASAKI SEA URCHIN, SWEET PRAWN TARTARE & 5g CARELIAN CAVIAR</i>		88

PASTA

LINGUINE <i>with BOSTON LOBSTER in Fresh Tomato Sauce & Basil</i>	88
SAFFRON SPAGHETTI CHITARRA <i>with Japanese HAMAGURI CLAMS, Broccolini & Bottarga</i>	42
SPAGHETTI <i>with MURASAKI SEA URCHIN & Pan-Seared HOKKAIDO SCALLOPS</i>	88
PAPPARDELLE <i>with BRAISED BEEF RAGOUT & GIROLLE MUSHROOMS</i>	38

FISH & MEAT

<i>Pan-Seared PINK SNAPPER with SHIROGAI CLAM BROTH, Sea Scallop, Green Asparagus & Fava Beans</i>	68
ROASTED QUAIL <i>Stuffed with Chestnuts, Pan-fried FOIE GRAS, Marsala Wine Sauce & Autumn Truffle</i>	68

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

