

## SEASONAL RECOMMENDATIONS

*Tuesday, 21<sup>st</sup> May 2019*

### STARTERS

<b>FRESH OYSTERS</b> <i>from IRELAND</i>	<b>IRISH NO 3</b>	<i>7 per piece</i>
<b>WHITE ASPARAGUS SOUP</b> <i>with Pine Nuts</i>		18
<b>COLD ANGEL HAIR</b> <i>with BAFUN SEA URCHIN, SWEET PRAWN TARTARE &amp; 5G CARELIAN CAVIAR</i>		88
<i>Steamed</i> <b>WHITE ASPARAGUS</b> <i>with Truffle Emulsion &amp; Shaved Truffle</i>		32
<i>Artisan</i> <b>ITALIAN BURRATA CHEESE 250 GR</b> <i>From Puglia &amp; San Marzano Tomatoes (Serves 2)</i>		48
<b>PARMA HAM</b> <i>with Half BURRATA CHEESE &amp; Heirloom Cherry Tomatoes</i>		38

### PASTA

<b>SPINACH HALF MOON RAVIOLI</b> <i>with San Marzano Tomato Sauce &amp; Toasted Almond Flakes</i>	36
<b>TAGLIOLINI</b> <i>with WHITE ASPARAGUS, BLACK TRUMPET MUSHROOM &amp; Summer Truffle</i>	38
<b>LINGUINE</b> <i>with BOSTON LOBSTER in Fresh Tomato Sauce &amp; Basil</i>	88
<b>SPAGHETTI "Aglio e Olio"</b> <i>with BAFUN SEA URCHIN &amp; Pan-Seared HOKKAIDO SCALLOPS</i>	88
<b>PAPPARDELLE</b> <i>with Iberico Pork Ragout, Fava Beans &amp; Summer Truffle</i>	38

### FISH & MEAT

<i>Grilled</i> <b>AMADAI FISH</b> <i>with Roasted OCTOPUS LEG, CRAB MEAT SAUCE &amp; Wild Asparagus</i>	68
<b>BRAISED VEAL SHANK</b> <i>with Pied Blue Mushroom &amp; Truffle Mashed Potatoes &amp; Summer Truffle</i>	58
<b>IBERICO PORK RACK</b> <i>with FOIE GRAS, White Asparagus &amp; Caramelised Apricot</i>	68
<i>Grilled</i> <b>YUKIMURO SNOW AGING NIIGATA WAGYU "Tagliata"</b> <i>with Fruits Tomatoes &amp; Summer Truffle</i>	168

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

