

## SEASONAL RECOMMENDATIONS

*Wednesday, 25<sup>th</sup> March 2020*

### STARTERS

|  |                    |
|--|--------------------|
| <b>FRESH IRISH OYSTERS NO.3</b>  | <i>8 per piece</i> |
| <b>CARROT SOUP</b> & <i>Smoked Paprika Garlic Croutons</i>   | 18                 |
| <b>SAN DANIELE HAM</b> <i>with</i> <b>BUFFALO MILK MOZZARELLA</b> & <b>BLACK FIGS</b>  | 38                 |
| <b>COLD ANGEL HAIR</b> <i>with</i> <b>Fresh SEA URCHIN</b> & <b>HOKKAIDO SCALLOP TARTARE</b> & <i>5gr</i> <b>CARELIAN CAVIAR</b> | 88                 |
| <i>Australian</i> <b>WAGYU BEEF CARPACCIO</b> ( <i>Mbs 7</i> ) <i>with</i> <b>BURRATA CHEESE</b> & <i>Shaved Black Truffle</i>   | 68                 |
| <i>Fresh</i> <b>BURRATA CHEESE</b> <i>with</i> <b>JAPANESE FRUIT TOMATO</b> & <b>HEIRLOOM CHERRY TOMATOES</b> ( <i>Serve 2</i> ) | 58                 |
| <i>Poached</i> <b>JAPANESE TONNETTA EGG</b> <i>with</i> <b>GRATIN WHITE ASPARAGUS</b> & <i>Perigord Black Truffle</i>            | 48                 |

### PASTA

|   |    |
|---|----|
| <b>BURRATA CHEESE RAVIOLI</b> <i>with</i> <b>Fresh SAN MARZANO TOMATO SAUCE</b>                                     | 36 |
| <b>LINGUINE</b> <i>with</i> <b>BOSTON LOBSTER</b> <i>in</i> <i>Fresh Tomato Sauce</i> & <i>Basil</i>                | 88 |
| <b>SPAGHETTI</b> “ <i>Aglione</i> ” <i>with</i> <i>Pan-Seared</i> <b>HOKKAIDO SCALLOP</b> & <b>FRESH SEA URCHIN</b> | 88 |
| <b>LOBSTER RAVIOLI</b> <i>in</i> <i>Lobster Bisque</i> , <i>Burrata Cloud</i> & <b>PERIGORD BLACK TRUFFLE</b>       | 58 |
| <b>SPINACH TAGLIATELLE</b> <i>with</i> <b>IBERICO PORK RAGOUT</b>   | 38 |

### MEAT

|  |     |
|--|-----|
| <i>Pan-Seared</i> <b>SEA BASS</b> , <b>HOKKAIDO SCALLOP</b> & <b>PRAWNS</b> <i>with</i> <b>CHICKEN CONSOMMÉ</b>                | 58  |
| <i>Angus</i> <b>BEEF TENDERLOIN</b> <i>with</i> <b>FOIE GRAS</b> “ <i>Rossini style</i> ” & <i>Sautéed Spinach</i>             | 78  |
| <b>JAPANESE WAGYU TOCHIGI A5</b> “ <i>Tagliata</i> ” <i>with</i> <i>Gratin White Asparagus</i> & <b>PERIGORD BLACK TRUFFLE</b> | 188 |

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

