

SEASONAL RECOMMENDATIONS

Thursday, 25th November 2021

ALBA WHITE TRUFFLE SEASON

PLEASE NOTE THAT THE DISHES IN THIS SECTION INCLUDES SHAVEN ALBA WHITE TRUFFLE

<i>Poached</i> “JAPANESE TORETAMA EGG” <i>with</i> Potato Cream & Porcini Mushrooms	58
SCRAMBLED EGGS & Polenta Crisps	58
<i>Piedmont</i> “TAJARIN” <i>Thin Noodles with</i> Butter & Sage	78
PIZZA “CROUTON” <i>with</i> TRUFFLE TALEGGIO CHEESE	78
IBERICO PORK “PLIN” RAVIOLI <i>with</i> CHANTERELLE MUSHROOMS	88
<i>Acquerello</i> RISOTTO <i>with</i> Parmesan Cheese	78
JAPANESE WAGYU MIYAZAKI A5 “ <i>Tagliata</i> ” <i>with</i> CHANTERELLE MUSHROOMS & 5gr ALBA WHITE TRUFFLE	218

ADDITIONAL ALBA WHITE TRUFFLE WILL BE CHARGED AT 15 per gr

STARTERS

4gr OSCIETRA CAVIAR <i>on</i> Australian COFFIN BAY OYSTERS No 2	15 Per Piece / 40 Three Pieces
<i>Fresh</i> Australian COFFIN BAY OYSTERS No2	7 Per Piece
SWEETCORN SOUP <i>with</i> SUNFLOWER Seeds	18
BABY SPINACH SALAD <i>with</i> Grapes, Gorgonzola Cheese & Honey Walnuts, Aged Balsamic Reduction	28
COLD ANGEL HAIR <i>with</i> BAFUN SEA URCHIN, SNOW CRAB MEAT & 5gr OSCIETRA CAVIAR	88

PASTAS

HALF-MOON Ricotta & Spinach RAVIOLI <i>with</i> a SPICY TOMATO SAUCE	38
SPAGHETTI “ <i>Aglie e Olio</i> ” <i>with</i> Pan-Seared HOKKAIDO SCALLOPS & BAFUN SEA URCHIN	88
LINGUINE <i>with</i> WHOLE BOSTON LOBSTER <i>in</i> a Lobster Bisque <i>with</i> Fresh Tomatoes & Basil	88

FISH & MEAT

<i>Atlantic</i> COD <i>with</i> “VONGOLE Soup” <i>in</i> White Wine & Parsley	68
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