

THE MONTHLY SEASONAL MENU

March

(Choose your 4 or 5 or 6 Courses by removing dishes from the box below)

CARPACCIO – CAVIALE

Sanchoku Wagyu Beef Carpaccio – Siberian Caviar

Crème Fraîche – Polenta Crisp

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



SCAMPI – RICCI DI MARE

Seared Scottish Langoustine – Bafun Sea Urchin

NV Pol Roger Brut Réserve, France



UOVO – ASPARAGI – TARTUFO NERO

Poached Toretama Egg – Morel Mushrooms

White Asparagus Trifolati – Perigord Black Truffle

2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



SPAGHETTI – CAPESANTE – BOTTARGA

Spaghetti “Aglio e Olio” – Broccolini – Hokkaido Scallops – Bottarga

2021 Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape



MERLUZZO

Cod Fish – Spanish Mussels – Iranian Saffron Sauce

2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

ANATRA

Challans Duck Breast – Caramelised Onions – Foie Gras

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – Black Winter Truffle (supplement \$58)

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Pear Bavaroise – Azelia Chocolate Praline – Hazelnut

Graham's 10 Year old Tawny Port, Portugal

4 Course Menu 158++, Pairing with 4 glasses of wine, add 88++

5 Course Menu 188++, Pairing with 5 glasses of wine, add 98++

6 Course Menu 218++, Pairing with 6 glasses of wine, add 108++