

Starters

Mushroom Soup 38

Mixed Mushroom Cream Soup, Mushroom Soil, Truffle Oil,
Parmigiano Reggiano Bruschetta (V)

Classic Minestrone Soup 36

Vegetable Soup, Basil Pesto (V)

Insalata Mista 36

Hydroponic Mixed Salad, Pickled Vegetables, Tomatoes, Garlic Croutons,
Crispy Parmesan, Tomato Puree, Balsamic Dressing (V)

Burrata Pugliese 84

Heirloom Tomatoes, Arugula Salad, Black Olives Powder, Basil Oil,
“Pane Carasau” Sardinian Flatbread (V)

Pan Seared Hokkaido Scallops 88

Served with Jerusalem Artichokes, Beetroot Puree

Prawn Cocktail 46

Steamed Tiger Prawns Served with Pink Mayo Sauce

Yellowfin Tuna Tartare 65

Burrata Avocado Mousse, Mango and Lemon Jelly

Fritto Misto 52

Soft Shell Crabs, Tiger Prawns, Calamari, Black Cod Fish, Zucchini, Spicy Tomato Sauce

A La Plancha 98

Roasted Squids, Tiger Prawn, Barramundi Fillets, White Radish Tossed with Basil Pesto,
Tomatoes Puree, Heirloom Tomato Salad

Pan Seared Foie Gras 110

Served with Toasted Baguette,
Pear Chutney, Mixed Pickled Vegetables, Micro Salad Leaves, Balsamic Glaze

Vitello Tonnato 64

Sous Vide Veal Loin, Tuna Mayonnaise, Capers, Parmesan Crust,
Sun Dried Tomatoes, Baby Leaves, Basil Caviar

Wagyu Steak Tartare 98

Deep Fried Breaded Egg Yolks, Mustard, Burrata Cream,
Garlic and Capers Mayo

Side Dish:

Roasted Mixed Vegetables
Mashed Potatoes with Truffle Oil
Garlic and Butter Sautéed Spinach
Roasted Rosemary Spring Potatoes
Arugula Salad with Cherry Tomatoes

28 Each

Main Course

Le Paste

Homemade Pumpkin Gnocchi 66
Gorgonzola Cream Sauce, Toasted Walnuts (V)

Lobster and Burrata Tortelloni 94
Homemade Tortelloni Filled with Boston Lobster and Burrata, Served with Bisque Sauce, Tobiko Fish Roe, Squid Ink, Burrata Foam

Pappardelle al Ragù 78
Homemade Pasta, Angus Beef Ragù, Crumbled Salted Ricotta

Ravioli Burrata and Porcini Mushroom 68
Homemade Ravioli Stuffed with Burrata and Ceps Mushroom Ragù (V)

Lobster Paccheri 250
Half Boston Lobster, Large Tubed Pasta, Cherry Tomatoes, Lobster Juice
*Sharing for Two Persons

Mixed Seafood Arborio Risotto 86
Tiger Prawn, Squid, Black Mussels, Clams, Hokkaido Scallops

Angel Hair with Sardinian Bottarga 73
Tiger Prawns, Shaved Bottarga, Spicy Sauce
*Additional Hokkaido Scallop 108

Strozzapreti 75
Homemade Pasta, Sauteed Lamb Calabrian Spicy Ragù, Pecorino Cheese

I Pesci

Norwegian Salmon Trout 92
Pan Roasted, Celery Cream, Beetroot, Gooseberry, Orange Sauce, Caramelized Orange Zest

Atlantic Black Cod Fillet 148
Sous Vide, Coated with Organic Mixed Herb Breadcrumbs, Green Peas Espuma

Baked Barramundi 72
Herb Breadcrumbs, Olives, Capers, Potatoes, Shallots, Cherry Tomatoes, White Wine

Fish & Seafood Stew 116
Tiger Prawns, Hokkaido Scallop, Black Cod Fish, Squid, Clams, Mussels, Celery, Potatoes, Carrot, Toasted Garlic Focaccia

Grilled Mixed Seafood Platter 198
King Jumbo Prawn, Squid, Black Cod Fish, XL Scallop Served with Mixed Grilled Vegetables

Le Carni

Organic Chicken Roulade 78
Mushrooms and Truffle Paste, Trio Organic Mashed, Broccoli, Toast Macadamia, Shallots, Dijon Mustard Sauce

Smoked Duck Breast 95
Smoked with Cherry Wood Chips, Served with Orange and Cinnamon Sauce, Caramelized Baby Carrots

Pistachio Crusted Lamb Loin 128
Roasted Vegetables, Lamb Apricot Juice

Braised Black Angus Beef Cheeks 138
Served with Three Organic Mashed; Pumpkin, Purple Potatoes and Carrot Ginger

Grilled Australian Wagyu Rib Eye Steak Marble Score 6/7 'Tagliata Style' 198
Roasted Green Asparagus, Rainbow Carrots, King Oyster Mushroom, Potatoes au Gratin, Dijon Honey Mustard, Black Peppercorn Sauce

Filetto alla Rossini 258
Grilled Australian Wagyu Tenderloin Marble Score 6/7, Pan Fried in Butter, Seared Foie Gras, Sauteed Crunchy Vegetables and Saffron Cream