



Starters

Irish Oyster Premium N° 2

Origin: Tragheanna Bay, Ireland

Condiments: Mignonette Sauce, Tabasco, Fresh Lemon Wedges

Per Piece 24 | Half Dozen 140

Insalata Mista 48

Hydroponic Mixed Salad, Pickled Vegetables, Tomatoes, Garlic Croutons
Crispy Parmesan, Balsamic Dressing and Served in Bread Bowls (V)

Creamy Lobster Bisque 88

Boston Lobster Meats, Creame Fraiche, Chives

Burrata Pugliese 84

Sliced Momotaro Tomatoes, Roasted Capsicum, Premium Extra Virgin Olive Oil (V)

Scallop alla Zenzero 118

Pan Seared Hokkaido Scallops, Fresh Bentong Ginger and Carrot Puree, Salmon Roe

Yellowfin Tuna Tartare 88

Beluga Caviar, Diced Avocado, Burrata, Mango and Wasabi Mousse

Fritto Misto 98

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

*Sharing for Two Persons

Pan Seared Foie Gras 128

Pan Brioche, Saffron Poached Pears, Fine Marsala Wine Glaze

Wagyu Beef Carpaccio 128

Wagyu Marble Score N° 9, Arugula Salad, Capers, Lemon Emulsion,
Shaved 24-Month Aged Parmigiano Reggiano,

Side Dish

Le Puy Green Lentil

Roasted Mixed Vegetables

Garlic and Butter Sautéed Spinach

Roasted Rosemary Spring Potatoes

*Additional Homemade Bread Basket and
Premium Butter Grand Cru Lescure Beurre Charentes-Poitou A.O.P.

28 Each

Main Course

Le Paste

King Crab Ravioli 98

Squid Ink Ravioli, Jumbo Lump Crab Meats,
Crab Bisque, Burrata Cream, Gold Flakes

Pappardelle al Ragu 88

Homemade Pasta, Premium Wagyu Beef Ragù,
Smoked Ricotta Cheese

Tagliatelle Black Truffle 128

Homemade Pasta, Fresh Umbria Black Truffle,
Crispy Oyster Mushrooms, Mushroom Soils (V)

Lobster Paccheri 328

Live Fresh Whole Boston Lobster,
Faella Paccheri Artisanal Pasta from Gragnano,
San Marzano Tomato Sauce, Lobster Jus
*Sharing for Two Persons (500 Grams Fresh Lobster)

Mixed Seafood Risotto 98

Tiger Prawn, Squid, Black Mussels, Clams, Scallops

Angel Hair Sardinian Bottarga 86

Tiger Prawns, Shaved Bottarga, Spicy Sauce
*Additional Hokkaido Scallop 118

I Pesci

Norwegian Salmon Trout 96

Pan Roasted, Celeriac Puree,
Green Asparagus, Tomato Confit

Atlantic Black Cod 158

Pan Seared, Rapini Broccoli,
Sauteed Gnocchi, White Clams

Baked Barramundi 76

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

Mixed Seafood Platter 198

Grilled Tiger Prawns, Squid, Black Cod Fish,
XL Scallop, Mixed Organic Vegetables

Le Carni

Smoked Duck Breast 108

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

Herb-Crusted Rack of Lamb 168

Sous Vide Rack of Lamb, Roasted Vegetables,
Black Mission Fig, Lamb Apricot Jus

Braised Angus Beef Cheeks 138

Served with Oven Baked Polenta and Gorgonzola,
Gremolata Sauce

Grilled Australian Wagyu Ribeye Steak Marble Score N° 9 248

Tagliata Style, Roasted Green Asparagus,
Rainbow Carrots, King Oyster Mushroom,
Potatoes au Gratin, Dijon Honey Mustard,
Black Peppercorn Sauce

Veal Costoletta alla Milanese 238

Breaded High Quality Veal Chops from Piemonte,
Fried in Clarified Butter, Roasted Potatoes,
Arugula Salad, Cherry Tomatoes, Lemon Wedges,
Shaved 24-Month Aged Parmigiano Reggiano