

Starters

Mushroom Soup 40

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

Classic Minestrone Soup 38

Vegetable Soup, Basil Pesto (V)

Insalata Mista 42

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

Burrata Pugliese 84

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

Scallops alla Zenzero 98

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

Prawn Cocktail 58

Steamed Tiger Prawns Served with Salsa Rosa Sauce

Yellowfin Tuna Tartare 68

Diced Avocado, Burrata Avocado Mousse, Mango and Lemon Jelly

Fritto Misto 68

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 128

Served with Pan Brioche,
Saffron Poached Pears, Fine Marsala Wine Glaze

Vitello Tonnato 78

Sous Vide Veal Loin, Tuna Mayonnaise, Capers, Parmigiano Crust,
Sun Dried Tomatoes, Baby Leaves

Black Angus Beef Carpaccio 98

Thin Sliced of Black Angus Beef Tenderloin Carpaccio,
Sliced King Trumpet Mushrooms, Shaved 24-Month Aged Parmigiano Reggiano,
Arugula Salad, Lemon Emulsion

Side Dish:

Le Puy Green Lentil

Roasted Mixed Vegetables

Garlic and Butter Sautéed Spinach

Roasted Rosemary Spring Potatoes

Mashed Potatoes with Black Truffle Paste

Arugula Salad with Cherry Tomatoes

28 Each

Main Course

Le Paste

Homemade Potato Gnocchi 72

Spinach and Ricotta Gnocchi,
Gorgonzola Cream Sauce, Sliced Pears (V)

King Crab Ravioli 98

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

Pappardelle al Ragù 78

Homemade Pasta, Angus Beef Ragù,
Crumbled Salted Ricotta

Mushroom Risotto 78

Mixed Wild Mushroom Ragù, Truffle Oil,
Crispy Oyster Mushrooms, Mushroom Soils (V)

Lobster Paccheri 298

Live Fresh Whole Boston Lobster, Large Tubed Pasta,
Cherry Tomatoes, Lobster Juice

*Sharing for Two Persons (500 Grams Fresh Lobster)

Mixed Seafood Tagliolini 88

Homemade Squid Ink Pasta, Tiger Prawn, Squid,
Black Mussels, Clams, Hokkaido Scallops

Angel Hair with Sardinian Bottarga 76

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, Celeriac Puree,
Green Asparagus, Tomato Confit

Atlantic Black Cod Fillet 158

Pan Seared Black Cod Fillet served with
Rapini Broccoli, Sauteed Gnocchi, White Clams

Baked Barramundi 72

Leek Puree, Chickpea and Tomato Sauce

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

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

Le Carni

Organic Chicken Roulade 78

Filled with Mushrooms and Truffle Paste,
Tri-Coloured Potato Pavé, Rapini Broccoli,
Dijon Mustard Sauce

Smoked Duck Breast 95

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 Juice

Braised Black Angus Beef Cheeks 138

Served with Crispy Fried Polenta and Gorgonzola,
Gremolata Sauce

Grilled Premium Stanbroke

Australian Wagyu Rib Eye Steak

Marble Score 8 'Tagliata Style' 238

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

Veal Costoletta alla Milanese 228

Orecchia di Elefante "Elephant's Ear Style"
Breaded Fine Italian Veal Chops,
Fried in Clarified Butter, Roasted Potatoes,
Arugula Salad, Cherry Tomatoes, Lemon Wedges,
24 Month Shaved Aged Parmigiano Reggiano