

APPETIZER

Squid-ink Crispy Chip with Sea Urchin & Lard	\$198
Roast New Zealand Storm Clam with Salmon Trout Roe & Garlic Foam	\$198
Stir-fried Seasonal Vegetables with Anchovy	\$178
Smoked Pork Belly & Baby Spinach Salad with Poached Egg & Honey Dijon Mustard	\$238
Burrata Cheese & Cherry Tomatoes with Aged Balsamico	\$238
Italian Style Stir-Fried Octopus & Squid	\$238
Red Prawn Carpaccio with Ginger Oil	\$258
Sautéed Clams in White Wine Sauce	\$258
Italian Cold Cut (18-months Parma Ham / Salami / Culatello)	\$298
French Oyster Platter (6 pcs)	\$488
36 Months 5J Spanish Iberico Ham & French Philibon Melon	\$488
Warm Lobster Salad with Sicilian Lemon Jam	\$598
French Osetra Caviar with Classic Condiments	30g \$1288 50g \$1988

SOUP

Homemade Minestrone	\$158
Cream of Wild Mushroom Soup with Black Truffle	\$188
Organic Watercress Bisque with Scallop Carpaccio	\$188
Wagyu Ox-tail & Onion Soup	\$188
Seafood Bisque Sicilian Style	\$328
Lobster Bisque Italian Style	\$698

RISOTTO

Risotto with Black Truffle & Wild Mushroom with 8g Fresh Black Truffle (+\$300)	\$338
Trio Risotto with Grilled French Oyster & Crab Meat in Cream Sauce	\$428
Risotto Milanese, Charcoal Grilled Eel with Aged Balsamic	\$428
Hokkaido Sea Urchin Risotto with Garlic Foam	\$498

Please advise our staff if you have any food allergies and intolerances that we should be aware of • Vegetarian menu available upon request
All prices are subject to 10% service charge

PASTA

Spaghetti Aglio e olio	\$248
Spaghetti Vongole	\$298
Spinach Fettuccine with Slow-cooked US Short Ribs	\$328
Homemade Pappardelle with Lamb Ragout, Mint Pesto	\$328
Signature Spaghetti with 24 Months Parmesan Cheese & Black Truffle Paste (8g Fresh Black Truffle +\$200)	\$498
Homemade Linguine with Spanish Red Prawn	\$498
Spaghetti with Grilled Scampi & Scampi Tartare Powdered Dried Shrimp & Cayenne Pepper	\$498
Squid Ink Pasta with Hokkaido Sea Urchin	\$498

MAIN - SEAFOOD

Pan-fried Black Cod Fillet Sicilian Style with Coriander Foam	\$338
Charcoal Grilled Boston Lobster	\$698

MAIN - MEAT

Slow-cooked Yellow Chicken with Porcini Foam	\$368
Slow-cooked French Lamb Rack & Neck	\$398
Grilled US Prime Ribeye (1.4Oz) with Black Truffle Sauce	\$698

DESSERT

Selection of Ice-cream or Sorbet (2 Scoops)	\$88
Signature Tiramisu	\$138
Baked Green Apple Filo Pastry with Ice-cream	\$138
Traditional Vanilla Soufflé with Ice-cream	\$138
67% Dark Chocolate Tartlet with Passionfruit Gelato	\$138
Pina Colada	\$138
Cheese Platter	\$238

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