

## APPETIZER

Stir-fried Seasonal Vegetables with Anchovy	\$178
Roasted New Zealand Storm Clam with Salmon Trout Roe & Garlic Foam	\$198
Squid-ink Crispy Chips with Sea Urchin & Lard	\$228
Smoked Pork Belly & Baby Spinach Salad with Poached Egg & Honey Dijon Mustard	\$258
Burrata Cheese & Cherry Tomatoes with Aged Balsamico	\$258
Italian Stir-Fried Octopus & Squid	\$258
Red Prawn Carpaccio with Avocado Dip, Spring Onion Oil	\$258
Sautéed Clams in White Wine Sauce	\$258
Italian Cold Cut (1.8-months Parma Ham / Salami / Culatello)	\$298
French Oyster Platter (6 pcs)	\$488
36 Months 5J Iberico Ham & French Philibon Melon	\$488
Warm Lobster Salad with Sicilian Lemon Jam	\$698
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 with Wagyu Ox-Tail	\$438
Hokkaido Sea Urchin Risotto with Garlic Foam	\$538

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 with Aglio e Olio	\$268
Spaghetti with Vongole	\$298
Handmade Spinach Fettuccine with Slow-cooked US Short Ribs	\$328
Signature Spaghetti with 24 Months Parmesan Cheese & Black Truffle Paste ( 8g Fresh Black Truffle +\$200 )	\$498
Handmade Linguine with Spanish Red Prawn	\$498
Spaghetti with Grilled Scampi & Tartare Powdered Dried Shrimp & Cayenne Pepper	\$498
Squid Ink Pasta with Hokkaido Sea Urchin	\$498
Handmade Fusilli with Wagyu Ox-tail Ragout & Cherry Tomato	\$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	\$438
Grilled US Prime Ribeye (14Oz) with Black Truffle Sauce	\$698

## DESSERT

Selection of Ice-cream or Sorbet (2 Scoops)	\$138
Signature Tiramisu	\$138
Baked Green Apple Filo Pastry with Ice-cream	\$138
Pistachio Souffle in Ginger Sauce with Ice-cream	\$138
67% Dark Chocolate Tartlet with Passionfruit Gelato	\$138
Pina Colada	\$138
Cheese Platter	\$238
Signature Caramel Flower Napoleon (Pre-order 2days in advance)	\$598

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