



## TASTING MENU

### Antipasti

#### Oyster Tartar with Avocado, Caviar

*Piper-Heidsieck Essentiel Cuvee Reservee Extra Brut, France (7.5 cl)*

#### Grilled Squid

with Rocket, Cheese Ink Cream Sauce

#### Jerusalem Artichoke Bisque with Scallop

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#### Spaghetti with Mussel

*Nugnes Vite Aminea I.G.T., Kompanien, Italy (7.5 cl)*

or

#### Homemade Linguine with Hokkaido Sea Urchin (+\$198)

*Ferraris Sant'Eufemia Ruché D.O.C.G. Castagnole Monferrato D.O.C.G, Italy (7.5 cl)*

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### Sorbet

#### Black Truffle Pigeon

with Celeriac Puree in Madeira Sauce

*Vino Tacito Falerno Del Massico Rosso, Nugnes Campania, D.O.C. Italy (7.5 cl)*

or

#### Charcoal Grilled Miyazaki A4 Beef Tenderloin

with Port Wine Sauce 4oz (+\$198)

*Cantina di Negrar Amarone della Valpolicella Classico, Veneto, Italy, 2018 (7.5 cl)*

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#### Japanese Strawberry in Two Ways

*De Bortoli, Nobile One 2018, Australia (5cl)*

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### Petit Four

**\$1288**

per person

\* Wine Pairing Package \$428 per person

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

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