

TASTING MENU

Antipasto

Hamachi Tartare with Sea Urchin and Sicilian Lemon Jel or Grilled Hokkaido Scallop with Garlic Foam or

Burrata Cheese with Cherry Tomatoes

Chicken Bisque with Abalone, Kohlrabi or Pistachio Pesto Minestrone

Mezze Maniche Pasta with Clams and Squid in Tomato Seafood Sauce

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Charcoal-Grilled Green Asparagus Risotto

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Fresh Black Truffle Egg Raviolo, Parmesan Cheese

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Charcoal-Grilled Seasonal Fish

or

Baked Half Lobster with Hazelnuts and Garlic Butter (Add+\$128)

or

Charcoal Grilled M7 Wagyu Short Rib with Carrot Puree and Confit Potato in Port Wine Sauce (Add+\$128)

Pina Colada

\$798 Per Person

\$268 for 3 Glass Wine-Pairing