

“RESTAURANT WEEK” DINNER MENU

4 Course with Chef's Selection at 98++

CAPELLINI - Cold Angel Hair with Snow Crab Meat & Siberian Caviar (supplement \$20)

or

MANZO - Wagyu Beef Carpaccio with Marinated Toretama Egg,
Aioli & Purple Potato Crisp

or

ZUPPA - Mushroom Soup with Truffle Scent & Garlic Croutons



RAVIOLI - Ravioli stuffed with Artichoke in a Cherry Tomato Olive & Pine Nut Sauce

or

ORECCHIETTE - Orecchiette Shell Pasta with Prawns & Broccolini in a Lobster Bisque



CERNIA - Snapper Loin Fillet with Boston Mussels in Prosecco Velouté & Dill Oil

or

AGNELLO - Slow-Braised Australian Lamb Shank with Celeriac Purée & Fried Polenta



DOLCE – Mascarpone, White Chocolate & Pistacchio Cream Cake

or

FORMAGGI - Cheese Platter with Dry Apricot & Melba Toast (supplement \$6)

or

IL SERVIZIO DEL CAFFÈ - Coffee or Tea

****Please select one dish from each box**