

CHEF'S RECOMMENDATIONS

AUSTRALIAN WAGYU BEEF <i>Carpaccio, Parmesan Cheese & Manjimup Black Truffle</i>	48
POACHED TOMETAMA EGG , <i>Chopped Porcini Mushrooms & Manjimup Black Truffle</i>	38
TAGLIOLINI <i>with PORCINI MUSHROOMS & Manjimup Black Truffle</i>	48
PALETTA ROMANA PIZZA <i>with Manjimup Black Truffle</i>	42
TOCHIGI WAGYU A5 “TAGLIATA” <i>Sautéed Mushrooms & Black Truffle Sauce</i>	158

ADDITIONAL SHAVEN MANJIMUP BLACK TRUFFLE 9 PER GR

IRISH OYSTERS & SIBERIAN CAVIAR	<i>12 pcs 120 / 6 pcs 68 / 3 pcs 36</i>
PARMA HAM <i>with PHILIBON MELON</i>	32
PALETTA ROMANA PIZZA “MARGHERITA”	28
<i>Deep-Fried N.Z LAMB “ARANCINI” & MINT YOGURT Sauce</i>	28
<i>Seared HOKKAIDO SCALLOPS with CHILLI CRAB Sauce</i>	42
SPAGHETTI alla CHITARRA , <i>CREAMY SALTED Egg Yolk Sauce & TIGER PRAWNS</i>	48
PAPPARDELLE <i>with Braised ANGUS BEEF RAGOUT</i>	38
<i>Sustainable GROUPER FILLET, KOREAN CLAMS & LAKSA BROTH</i>	58
<i>Grilled ANGUS BEEF “TAGLIATA” with BLACK PEPPER SAUCE & Green Asparagus</i>	58
PANDAN CAKE , <i>COCONUT Mousse, COCONUT Palm Sugar</i>	22

All Prices are Subject to Prevailing Government Tax & Service Charge

