

# GRISSINI MENU DEGUSTAZIONE

## **AMUSE BOUCHE**

prosciutto con tartufo e mascarpone | roselle pomodorino

## **GAMBERO DI MAZARA**

italian red prawn | green pea | caviar | squid ink cracker

## **RISOTTO CON FEGATO GRASSO**

capon consommé | white truffle oil | foie gras | acquerello risotto |  
sweet onion confit | 24k gold leaf

## **TORTELLI DI ZUCCA**

handmade tortellini | butternut squash | parmesan fondue | sage

## **YUZU SORBETTO**

yuzu sorbet | champagne konnyaku | lemon confit

## **BRANZINO**

european seabass | wild mushroom | spinach | thyme jus

or

## **A4 WAGYU**

a4 wagyu beef | purple artichoke | celeriac purée | veal bone marrow jus

## **FRAGOLE ALL'ACETO BALSAMICO**

strawberries | aged balsamic | lavender gelato | crumble

## **IL SERVIZIO DEL CAFFE'**

coffee or tea

## **PETIT FOUR**



**\$128 per person**



No further discounts or vouchers applicable.

Prices are subject to 10% service charge and 7% prevailing government taxes.

Please inform our servers if you have any food allergies upon placing your order.