

GRISSINI DEGUSTATION MENU

HOME CURED SALMON

ricotta | black caviar | lemon dressing

BURRATA

prosciutto di parma | baby rocket | basil oil

TUSCAN LEGUMES SOUP

beans | lentils | chickpeas | fresh rosemary | sage

GRILLED OCTOPUS

vine tomato | chimichurri

GNOCCHI

san marzano tomato sauce | cream | grana padano | basil

PALATE CLEANSER

lemon sorbet

MAINS

JOSPER GRILLED NEW ZEALAND BEEF RIBEYE

baby squash | green asparagus | roasted potatoes | red wine jus

or

HALIBUT

baked herb-marinated fillet | celeriac mousseline |
sautéed cherry tomato | kalamata olives

OPERA CAKE

mango passion compote | vanilla ice cream

Includes black coffee or black tea



6-Course Degustation Menu \$98 per person

8-Course Degustation Menu \$118 per person

4 Glasses Wine Pairing at additional \$58 per person

6 Glasses Wine Pairing at additional \$88 per person



No further discounts or vouchers applicable.

All prices are subject to 10% service charge and prevailing government taxes.

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