Traditional Menu

Tuna Tartare
basil emulsion, oscietra caviar
2022 gorghi tondi, rajàh

Hokkaido Scallop
autumn vegetables & smoked potatoes
2020 villa bucci, verdicchio del castelli di jesi riserva

Homemade Fettuccine
lamb ragout, polenta & parmesan cream
2022 enrico togni-rebaioli, 8½ riserva

or

Cavatelli
shellfish ragout, sea urchin
2016 vadopivec

Sardinian Sea Bass
japanese eggplant, clam & fennel jus
2023 gaja, rossj-bass

or

Beef Cheek
cotechino, whipped parsnip & port wine sauce
2019 château latour, pauillac de latour

Tiramisù
chef's signature, served with classic "affogato"
2010 donnafugata, ben ryé passito di pantelleria

coffee or tea served with our sweets carosello

2,680 per person
1,180 per person with "origine" wine pairing

all prices are in mop and subject to a 10% service charge

Temptation Menu

Confit Abalone Carpaccio
sweet pepper & semi-dried tomato, oscietra caviar
2016 pacherhof, private cuvée

Scampo
termite mushroom & italian white truffle
2021 cantina terlan, nova domus riversa

Homemade Tagliolini
alps butter, parmigiano & italian white truffle
2013 clos rougeard, les clos

Kinki Fish
baby spinach & caper sauce
2023 maison des saules, au poirier

Fassone
"milanese" style, aromatic cheese fondue, italian white truffle
2015 bertani, amarone della valpolicella

or

Challan's Duck Supreme
chestnut, beetroot, pumpkin & italian white truffle
2019 mythopia, blue velvet

Montebianco
chestnut gelato, marron glacé, rum & italian white truffle
"dolcezza rapsodia"

coffee or tea served with our sweets carosello

3,880 per person
1,880 per person with "paradiso" wine pairing

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Appetizer

Tuna Tartare 680
basil emulsion, oscietra caviar

Marinated Langoustine 780
hokkaido sea urchin, imperial oscietra, amalfi citrus scent

Confit Abalone Carpaccio 680
sweet pepper & semi-dried tomato, oscietra caviar

Tortellini 580
parma ham, parmesan, veal & chicken consommé

Warm Fassone 1,080
mustard, celery root, hazelnut & italian white truffle

Fresh Homemade & Artisanal Pasta

Agnolotti 680
aromatic cheese, iberico pork neck

Cavatelli 680
shellfish ragout, sea urchin

Homemade Fettuccine 680
lamb ragout, polenta & parmesan cream

Homemade Tagliolini 1,280
alps butter, parmigiano & italian white truffle

Chitarra Spaghetti 780
sicilian red prawn, datterino tomato, citrus

Scampi Risotto 780
acquerello rice, roasted scampi, scampi jus

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Main Course

Roasted Kinki Fish — 980
baby spinach & caper sauce

Brittany Blue Lobster — 980
spiced lobster reduction, beetroot, japanese turnip

Baby Lamb from Aveyron — 980
aromatic herbs, black olive & caponata

Fassone — 1,580
"milanese" style, aromatic cheese fondue, italian white truffle

Mayura Beef Farm

Mayura Sirloin & Beef Cheek — 980
pumpkin purée, red wine sauce & termite mushroom

Mayura Short Rib & Tenderloin — 980
whipped ratte potato, madeira & plum sauce

Bone-in Rib-Eye-1200gr (45 mins, for 2 or more) — 2,980
tuscan style with olive oil, aromatic herbs & seasonal vegetables

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Dessert

Tiramisù 280
chef's signature, served with classic "affogato"

Chocolate Grand Cru 280
guanaja fondant, caribe bruleé & p125 gelato

Pear Soufflé (20 mins) 280
compote, salted caramel gelato

Strawberry Melba 280
vanilla chantilly, crystalized almond

Montebianco 680
chestnut gelato, marron glacé, rum & italian white truffle

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