

SET MENUS

SEASONAL SET \$138++/PAX

Starter
Pasta
Seafood
Main Course
Dessert

SEASONAL SET \$188++/PAX

Starter
Pasta
Seafood
Main Course (1)
Main Course (2)
Dessert

Set Menus is for whole table participation & it is not sharable

SALAD

Rocket & Gorgonzola Salad \$18
white pear, candied walnuts,
"gorgonzola shower" 15yrs balsamic

Japanese Organic Vegetable "Bagne Cauda" \$28
Garlic anchovy sauce

SMALL PLATES

Homemade Yuzu Butter \$4

Raspadura Cheese \$8
freshly shaved artisan cheese

Truffle Fries \$12
Belgium potato, parmesan cheese, truffle oil

Marinated Olives \$6

Burrata 100g \$23
miso & basil, dashi tomatoes

Stuffed & Baked Baby Squid 3pcs \$22
prawn, basil, zucchini, Tuscan bread, EVO

Charcoal Crusted Hokkaido Scallop 3pcs \$30
charcoal crust, truffle mayonnaise,
cauliflower

Soup of The Day \$16

Seasonal Starter Ask the staff

FRESHLY SHAVED HAM

Iberico Bellota 25g - \$18 / 50g - \$34

24-month Parma prosciutto 50g - \$14 / 100g - \$25

PASTA (freshly-made)

Trofie Arrabiata \$26

Freshly made trofie pasta, Japanese cherry tomato,
Aomori garlic, Sicilian chili

Hokkaido A5 Snow Beef Bolognese \$30

Homemade Chitarra, Hokkaido A5 snow beef,
parmigiano Reggiano

Hokkaido Uni Pasta \$38

Hokkaido sea urchin, Sardinia bottarga, yuzu

Canadian Lobster Tagliatelle \$36

Tomato cream, fresh tagliatelle, lobster bisque

"Signature" Spaghetti al Aglio e Olio \$30

Freshly made spaghetti, Aomori garlic,
Sicilian chili, yuzu

MAIN COURSE

Herb Marinated Whole Chicken \$98

Seasonal Vegetable Stuffing, Salsa Verde Sauce

Charcoal Grilled Omi Wagyu A4 Ribeye \$68

Raspadura Cheese, Aged Balsamic Vinegar

Pan Roasted Swordfish \$34

Trapanese Sauce, Mashed potatoes

Seasonal Main Course Ask the Staff

All prices are subject to 10% service charge and prevailing GST