

SET MENUS

**NAGASAKI
EXPERIENCE**
\$188/PAX

**Starter
Pasta
Fish
Main
Dessert**

CLASSIC
\$158/PAX

**Hokkaido Scallop
Hokkaido Uni Pasta
Roasted New Caledonia Prawn
Kagoshima Wagyu Tenderloin
Kinako Mochi Panna Cotta**

**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"	\$25
Garlic anchovy sauce	

FRESHLY SHAVED HAM

Iberico Bellota	25g - \$18 / 50g - \$34
24-month Parma prosciutto	50g - \$14 / 100g - \$25

SMALL PLATES

Homemade Yuzu Butter	\$4
Raspadura Cheese	\$6
freshly shaved artisan cheese	
Truffle Fries	\$12
Belgium potato, parmesan cheese, truffle oil	
Marinated Olives	\$6
Burrata 100g	\$23
miso & basil, dashi tomatoes	
Pan Fried Tomino Cheese	\$22
prosciutto, confit tomatoes	
Stuffed & Baked Baby Squid	\$18
prawn, basil, zucchini, Tuscan bread, EVO	
Charcoal Crusted Hokkaido Scallop 3pcs	\$28
charcoal crust, truffle mayonnaise, cauliflower	
Soup of The Day	\$16
Seasonal Starter	Ask the Staff

PANINI

Beef Tripes Florance Style (2 Pieces)	\$14
tuscan-style beef tripe, tomato sauce	
Caprese (2 Pieces)	\$18
homemade semi dried tomato, basil pesto, buffalo mozzarella	
Bismarck (2 Pieces)	\$16
mortadella ham, truffle mushroom pesto, japanese organic egg yolk	

PASTA freshly made

Trofie Arrabiata	\$26
freshly made trofie pasta, Japanese cherry tomato, Aomori garlic, Sicilian chili	
Hokkaido A5 Snow Beef Bolognese	\$28
Homemade Tagliatelle, Hokkaido AS snow beef, parmigiano Reggiano	
Hokkaido Uni Pasta	\$38
Hokkaido sea urchin, Sardinia bottarga, yuzu	
Japanese Snow Crab Fedelini	\$32
snow crab bisque, fresh lime	
"Signature" Spaghetti al Aglio e Olio	\$30
freshly made spaghetti, Aomori garlic, Sicilian chili, yuzu	
Seasonal Pasta	Ask the staff

MAIN COURSE

Herb Roasted French Chicken Breast	\$22
caccio cavallo cheese sauce, herb breadcrumbs	
French Milk-Fed Baby Lamb Rack	\$46
haccio-miso caponata, yuzu	
Charcoal Grilled Omi Wagyu A4 Ribeye	\$68
arugula, cherry tomatoes, parmesan cheese, balsamic reduction	
Kagoshima Wagyu Tenderloin	\$88
Kagoshima A4 Tenderloin, wasabi green apple sauce	
Pan Roasted Ora King Salmon	\$38
basil pesto sauce, mashed potatoes	
Roasted New Caledonian Prawn	\$36
pork Lardo, porcini mushroom risotto, lobster bisque sauce	
Seasonal Main Course	Ask the staff

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