

## ***Chef Marco's Seasonal Specials***

### ***Seafood platter sharing***

***for two persons \$98/ for three persons \$138***

Hokkaido scallops 'carpaccio', red grape

New Zealand prawns, pink grapefruit, trout roe

Akami tuna 'alla Mediterranea'

Sakoshi Bay oyster (1 pc per person)

***(Add oyster \$6 per pc)***

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### ***Asparagi bianchi \$38***

Seasonal white asparagus gratinated with parmesan cheese, poached organic egg  
'Taleggio' cheese fondue, veal jus

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### ***Granchio - bottarga \$40***

Homemade 'tortelli' stuffed with crab, green pea sauce, marinated tomatoes  
grated Sardinian 'bottarga'

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### ***Paccheri aragosta \$68***

'Paccheri di Graniano' pasta with live Canadian lobster, 'San Marzano' tomatoes  
with fresh mint and basil, orange zest

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### ***Vitello ossobuco \$58***

Braised in red wine milk-fed veal shank 'ossobuco, potato gratin

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### ***Manzo - carciofi \$88***

Pan-fried Full Blood Wagyu beef striploin MB6 (180g)  
baby artichoke and vegetables, parsnip mash