

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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Fiori di zucca \$36

Seasonal zucchini flower stuffed with 'ricotta' cheese and baby spinach
gratinated with parmesan cheese, tomato coulis (V)

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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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Filetto di capriolo \$58

Sous-vide and roasted New Zealand venison tenderloin, potato gratin
berry sauce, red wine reduction

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Manzo - castagne \$88

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