

Chef Marco's Seasonal Specials

Seafood platter sharing for two persons \$88

Hokkaido scallops 'carpaccio', blood orange jelly

New Zealand prawns, pink grapefruit, trout roe

Akami tuna 'alla Mediterranea'

Sakoshi Bay oysters 'ceviche' style

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Tonno rosso \$36

Yellow fin tuna Akami served with 'Taggiasche' black olives, Sicilian capers orange, lemon skin, cherry tomatoes and fresh herbs

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Fiori di zucca \$34

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

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Asparagi bianchi \$36

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

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Ricci di mare \$50

Spaghetti 'aglio, olio e peperoncino', fresh Japanese sea urchin

Sardinian 'bottarga'

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Paccheri aragosta \$66

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

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Manzo - carciofi \$88

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