

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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Uovo barzotto \$48

Sous-vide organic egg, celery root mash, sautéed 'porcini' mushrooms

shaved Winter Black Truffle from Périgord, France(V)

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Battuto al tartufo \$68

Grass-fed beef 'tartare' chopped 'a la minute', classic condiment, deep-fried egg

yolk shaved Winter Black Truffle from Périgord, France

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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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Tagliatelle al tartufo \$48

Homemade 'tagliatelle' with parmesan cheese butter emulsion

shaved Winter Black Truffle from Périgord, France (V)

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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)

glazed chestnuts, parsnip mash, mustard jus

*Additional Winter Black Truffle available at seasonal Pricing - \$7/gm.