



# TASTING MENU 6 COURSES

AMUSE BOUCHE1

AMUSE BOUCHE2

STRATER

- Red sea bream carpaccio, taggiasca olives, capers and orange
- Roasted octopus, chilled green peas sauce, stracciatella cheese, cherry tomatoes confit

PASTA

Linguine “Pastificio Gentile” Japanese sea urchin, fresh parsley

MAIN

- Chilean seabass, clams and chive sauce, Italian sea asparagus
- Grilled Australian Wagyu rib eye, candied shallot, grenaille potato

PRE-DESSERT

DESSERT

Crepes brulee lemon curd, red fruit sauce and strawberries