

6-COURSE SEASONAL MENU

Minimum 2 pax to dine

₹238 pp

**With wine pairing additional ₹80*

**With cocktail pairing additional ₹80*

*Kindly inform service of your
dietary restrictions and allergy.*

CICCHETTI

Gorgonzola and Red Wine Poached Strawberries on Crostini
Honeycomb Cookie with Bresaola, Ricotta Cheese & Truffle Honey
Muscat Melon and Tomato Cold Soup

1st Course

STRACCHINO CHEESE

Bartlett Pear | Crispy Pastry | Cherry Tomato | Truffle Honey | Manjimup Truffle

2nd Course

SMOKED MUD CRAB

Butternut Squash Espuma | Patagonian Squid | Leek Gremolata | Basil Oil

3rd Course

HOUSEMADE PAPPARDELLE

Duck Ragout | Porcini Mushroom | Chestnut | Manjimup Truffle | Gorgonzola Cheese Sauce

4th Course

WHITE COD WRAPPED WITH PARMA HAM

Savoy Cabbage | Spinach & Arugula Puree | Pickled Radish

5th Course

SLOW ROASTED VENISON LOIN

Mustard Leaf | Endive | Kale | Plum | Pancetta Crumble | Vincotto Sauce

Pre-Dessert

CITRUS SORBET

6th Course

RUM BABA

Slow-Cooked Rhubarb | Pastry Cream | Vanilla Snow | Candied Lemon | Burnt Orange | Pomegranate Gel

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.*