

A PASSION FOR ITALIAN

6-COURSE DINNER 138++

**Wine Pairing 78++*

First Course by Chef Angelo Sergio

HONEYDEW GAZPACHO (P)

Burnt Muscat Grapes & Mint Leaf | Heirloom Tomatoes Marshmallow
French Comte Flakes | Prosciutto Bites

Second Course by Chef Felix Chong

SICILIAN RED PRAWN CARPACCIO

Prawn Powder | Bottarga | Radish | Sea Grapes
Egg Custard | Yellow Frisée

Third Course by Chef Alessandro Giustetti

AGED ACQUERELLO RISOTTO

Parmigiano Reggiano | Egg Yolk | Braised Veal Sweetbreads
Veal Jus | Lemon Zest

Fourth Course by Chef Angelo Sergio

JAPANESE HAMACHI IN GUAZZETTO (P)

Chimichurri Herbs Crust | Chorizo Coulis | Kohlrabi Pearls
Tomato & Clams Brunoise | Hondashi Water

Fifth Course by Chef Alessandro Giustetti

KINROSS LAMB LOIN (FRUIT MARINATED)

Potato Fondant | Burnt Pomelo | Lamb Jus | Spinach and Mint Sauce

Sixth Course by Chef Felix Chong

BRÛLÉE OF ZABAGLIONE

Frangelico | Hazelnut | Leaf Tuile | Berries | Vanilla Gelato