

Festive Edition

TO START...

Black grouper carpaccio

with spiced macedonia of orange, fennel & toasted pine nuts

550

Braised Australian Wagyu veal cheek

with Italian lentils cassoulet

590

PASTA

Handmade Raviolini

with truffle pecorino & saffron served with fresh mint dressing

620

Fresh homemade Mafalde

with razor clams, Sardinian mullet bottarga & asparagus

690

Apulian Cavatelli

with braised beef ribs & salsa verde sauce

650

DESSERTS

Persimmon & granny smith apple crumble

390

Brown sugar Italian meringue

white chocolate mousse & coffee syrup

390

* price is subject to govt. tax and 10% service charge.

** please let us know if you have dietary preference.