



A LA CARTE

CHEF'S RECOMMENDATION

Homemade Churros with Truffle Mayo Thyme, Shredded Parmesan Cheese	\$13
Oyster Gratin & Black Truffle (2pcs) Japanese Hyougo oyster baked in shell	\$14
Tiger Prawn Kadaif with Spicy Ajvar Sauce Micro Cress, Ocean Parsillade, Goma Shio Orange	\$16
Fava Bean & Barley Risotto Champagne dew & Cream of Burrata	\$18
Iberico Pork Belly & Celeriac Puree Miso Powder, Reduction Japanese Plum Sake	\$28
Roasted Veal loin & Albacore Tonnato lightly smoked vegetable with sliced Lime	\$28
Ruby Grapefruits Pannacotta Mango sorbet, Coconuts Espuma	\$10
Chocolate Cake with Dolce De Leche Cacao Nib Candy, Chocolate Soil, Vanilla Ice Cream	\$12

COLD BITES

Green Salad with polenta and Champagne Dew	\$12
Parma Ham with Cantaloupe Melon soup	\$14
Amera Tomato with Burrata Cheese	\$18
Yellowtail Sashimi & Karasumi	\$24
Kagoshima Wagyu Carpaccio & Black truffle	\$32

HOT BITES

King Crab Croquettes	\$15
Steak Bites with Escargot Butter	\$16
Spicy Octopus Ajillo	\$18
Shabu-shabu of Snow Crab & Ikura	\$22

SIDE DISH

Mixed Bread	\$6
Pão de queijo with Pumpkin fondue	\$12
French Fries & Truffle Mayo	\$13

PASTA & RISOTTO

Tagliatelle Porcini & Mushroom	\$18
Tagliatelle Carbonara	\$18
Spaghetti Spicy Pescatore	\$19
Truffle Cream Risotto with Foie Gras	\$22
Cold Cappellini with Sea Urchin & Ikura	\$32

MAIN FISH

UK Seabass & Ocean Parsillade	\$28
Black Cod Meuniere with Cippino Sauce	\$28
Lobster Gratin	\$32

MAIN MEAT

Spicy Chicken Diavola & Black Hummus	\$19
Lamb Chop with Smoky Eggplant & Navarin	\$24
Black Angus Striploin Steak & Green Soybeans	\$28
Beef Tenderloin with Foie Gras & Truffles	\$32

DESSERT

Apple Strudel & Vanilla Ice Cream	\$10
Green Tea Tiramisu with Caramel Popcorn	\$12
Monte Bianco & Caramel Ice	\$12
3 Kinds Cheese Platter	\$18