



November/December 2017 6 Course Dinner

\$ 49++

Appetizer

Botan Shrimp with Tosazu Bubble
Salmon roe & couscous salad

Second Appetizer

Moment Smoked of Foie Gras Terrine
Bruschetta & orange jam

Pasta

Squid Ink Tagliolini with Snow Crab
Basil Leaf And EX Virgin Olive Oil

Fish

Steam Cod Rolled in Parma Ham
Porcini cream sauce & Cayenne Pepper

Meat

Mozzarella with Lamb Tender Loin Fritto
Lentil, Celeriac Puree, Japanese Pepper & Fond de veau

Dessert

Cream Brulee with Raspberry Sorbet
