



AUTUMN TASTING MENU

4 Course 138 +60 for wine

Choice of one starter,
pasta, main course
& dessert

5 Course 158 +70 for wine

Choice of two starters,
pasta, main course &
dessert

7 Course 188 +80 for wine

Choice of two starters,
two pasta, fish, meat,
& dessert

Takibi

Marinated Sanma Fish, Charcoal Grissini, Eggplant Bagna Cauda Sauce, Caviar, Smoked Burrata Cheese Sauce, Smoked Caviar

or

Arrosto di Funghi Maitake

Roasted Japanese Maitake, Miyazaki Wagyu Shabu Shabu, Beef Consomme Soup

Fedelini a Casa alla Carbonara Fredda

Cold Carbonara Sauce, Autumn Black Truffle, Italian Mixed Mushroom, Italian Guanciale

or

Risotto con Salmone di Autunno

Shiso Pesto Risotto, Pan Fried Japanese Autumn Salmon, Japanese Plum Sauce

Sogliola con Zuppa di Ceci Italiano

Pan Fried Dover Sole, Chickpea Puree, Italian Baeri Caviar, Dried Tomato Powder

or

Cotoletta di Maiale Miyazaki con Zucca

Miyazaki Wine Pork Cutlet, Japanese Pumpkin Puree, Orange Mustard Jam, Madeira Wine Black Soy Sauce

Special Aglio Olio Peperoncino Special

Your Preferred Portion

Tartufo e Mochi

Autumn Black Italian Truffle, White Truffle Gelato in Mochi, Cacao Crumble

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.