

## SET MENUS

### SEASONAL \$138/PAX

Starter  
Pasta  
Fish  
Main course  
Dessert

### CLASSIC \$158/PAX

Hokkaido Scallop  
Hokkaido Uni Pasta  
Roasted New Caledonia Prawn  
Kagoshima Wagyu Tenderlion  
Kinako Mochi Panna Cotta

*\*Set Menus is for whole table participation & it is not sharable*

### SALAD

<b>Rocket &amp; Gorgonzola Salad</b>	<b>\$18</b>
white pear, candied walnuts , “gorgoznola shower” 15yrs balsamic	
<b>Japanese Organic Vegetable “Bagne Cauda”</b>	<b>\$25</b>
anchovy garlic sauce	

### FRESHLY SHAVED HAM

<b>Iberico Bellota</b>	<b>25g - \$18 / 50g - \$34</b>
<b>24 month Parma prosciutto</b>	<b>50g - \$14 / 100g - \$25</b>

### SMALL PLATES

<b>Home made Yuzu Butter</b>	<b>\$4</b>
<b>Raspadura Cheese</b>	<b>\$6</b>
freshly shaved artisan cheese	
<b>Truffle Fries</b>	<b>\$12</b>
belgium potato, parmesan cheese, truffle oil	
<b>Marinated Olives</b>	<b>\$6</b>
<b>Burrata 100g</b>	<b>\$23</b>
miso & basil, dashi tomatoes	
<b>Pan Fried Tomino Cheese</b>	<b>\$22</b>
prosciutto, confit tomatoes	
<b>Stuffed &amp; Baked Baby Squid</b>	<b>\$18</b>
prawn, basil, zucchini, tuscan bread, EVO	
<b>Hokkaido Uni Scrambled Eggs</b>	<b>\$18</b>
brioche, ikura	
<b>Charcoal Crusted Hokkaido Scallop 3pcs</b>	<b>\$26</b>
charcoal crust, truffle mayonnaise, cauliflower	
<b>Marinated Botan Ebi Carpaccio</b>	<b>\$28</b>
fresh peach, cherry tomatoes, 15yrs balsamic	
<b>Soup of The Day</b>	<b>\$16</b>
<b>Seasonal Starter</b>	<b>Ask the Staff</b>

### PANINI

<b>Beef Tripes Florance Style (2 Pieces)</b>	<b>\$14</b>
tuscan-style beef tripe, tomato sauce	
<b>Caprese (2 Pieces)</b>	<b>\$18</b>
homemade semi dried tomato, basil pesto, buffalo mozzarella	
<b>Bismarck (2 Pieces)</b>	<b>\$16</b>
mortadella ham, truffle mushroom pesto, japanese organic egg yolk	

### PASTA freshly made

<b>Trofie Arrabiata</b>	<b>\$26</b>
fresh made trofie pasta, japanese cherry tomato, aomori garlic, sicilian chili	
<b>Hokkaido A5 Snow Beef Bolognese</b>	<b>\$28</b>
Homemade Tagliatelle, hokkaido A5 snow beef, parmigiano reggiano	
<b>Hokkaido Uni Pasta</b>	<b>\$36</b>
hokkaido sea urchin, sardinia bottarga, yuzu	
<b>Japanese Snow Crab Fedelini</b>	<b>\$32</b>
snow crab bisque, fresh lime	
<b>“Signature” Spaghetti al Aglio e Olio</b>	<b>\$30</b>
fresh made spaghetti, aomori garlic, sicilian chili, yuzu	
<b>Seasonal Pasta</b>	<b>Ask the staff</b>

### MAIN COURSE

<b>Herb Roasted French Chicken Breast</b>	<b>\$22</b>
caccio cavallo cheese sauce, herb bread crumbs	
<b>French Milk-Fed Baby Lamb Rack</b>	<b>\$46</b>
haccio-miso caponata, yuzu	
<b>Charcoal Grilled Omi Wagyu A4 Ribeye</b>	<b>\$68</b>
arugula, cherry tomatoes, parmesan cheese, balsamic reduction	
<b>Kagoshima Wagyu Tenderloin</b>	<b>\$88</b>
kagoshima A4 Tenderloin, wasabi green apple sauce	
<b>Pan Roasted Ora King Salmon</b>	<b>\$38</b>
basil pesto sauce, mashed potatoes	
<b>Roasted New Caledonian Prawn</b>	<b>\$36</b>
pork lardo, lobster bisque risotto, porcini mushroom	
<b>Seasonal Main Course</b>	<b>Ask the staff</b>

*\* All prices are subject to 10% service charge and prevailing GST.\**