

5 Course Dégustation

STARTER

Caramelised onion, 20 months aged Grana Padano, served hot and cold
vegetarian

SOUP

French pea soup, lemongrass, poached egg, almond
vegetarian

PRIMI

Risotto, homemade sourdough breadcrumbs, peppercorn,
Marsala, Umbrian truffle
vegetarian

MAIN

Lobster, lemon, fennel

or

Wagyu chuck eye, cranberry, butternut, moutarde

or

Spanish suckling pig, mixed berries, celeriac puree

DESSERT

Lemon curd, meringue, lettuce gelato and cocoa crumble
vegetarian

or

Faux green apple, cinnamon, mascarpone
vegetarian

\$138++ per person • Wine pairing available at \$88++
Coffee and tea not included

7 Course Dégustation

STARTER

Caramelised onion, 20 months aged Grana Padano, served hot and cold
vegetarian

SOUP

French pea soup, lemongrass, poached egg, almond
vegetarian

PRIMI

Risotto, homemade sourdough breadcrumbs, peppercorn,
Marsala, Umbrian truffle
vegetarian

SEAFOOD

Lobster, lemon, fennel

MEAT

Wagyu chuck eye, cranberry, butternut, moutarde
or
Spanish suckling pig, mixed berries, celeriac puree

CHEESE

Fresh stracciatella, pineapple sorbet, nutmeg
vegetarian

DESSERT

Lemon curd, meringue, lettuce gelato and cocoa crumble
vegetarian

or

Faux green apple, cinnamon, mascarpone
vegetarian

\$168++ per person • Wine pairing available at \$125++
Coffee and tea not included

A La Carte

STARTERS

Caramelised onion, 20 months aged Grana Padano, served hot and cold

vegetarian

24

Foie gras, apple, ginger

28

Iced lardo, honey and roasted polenta

22

Octopus carpaccio, yellow frisée salad, orange and tomato

24

SOUP

Tomato, pisarei and tomato confit crumble

vegetarian

18

Mushroom soup, Umbria truffle and crystallised pine nuts

vegetarian

18

Pea soup, lemongrass, almond and poached egg

18

A La Carte

PRIMI

Sardinian fregola, uni, mango and roasted cashews
32

Gnocchi soufflé, prawns and salmon roe
28

Risotto, homemade sourdough breadcrumbs, peppercorn,
Marsala, Umbrian truffle
vegetarian
28

Angel hair, black garlic, bottarga
30

SEAFOOD

Lobster, fennel and lemon
45

Branzino, datterino tomato, clams and chunky bread
38

Scallop, leek and red pepper
38

MEAT

Lamb, green asparagus and mint
42

Wagyu beef, cranberry, pumpkin and mustard
45

Duck roulade and truffle vegetables
42

Suckling pig, celeriac pureé and berries
38

A La Carte

CHEESE

Fresh stracciatella, pineapple sorbet, nutmeg

vegetarian

16

Seadas, filo wafer of special FOO'D spices

vegetarian

16

DESSERT

Lemon curd, meringue, lettuce gelato and cocoa crumble

vegetarian

18

Warm white chocolate and raspberries

vegetarian

16

Strawberry, ricotta and basil sorbet

vegetarian

16

Beverage Menu

WATER

Panna (Still)	8
San Pellegrino (Sparkling)	8

HOT DRINKS

Black Coffee	6
Espresso	5
Long Black	7
Latte	7
Flat White	7
Cappuccino	7
Mocha	8
Double Espresso	8
Decaffeinated Coffee	6
Hot Chocolate	8

TEA BY THE POT

Osmanthus Sencha	9
Earl Grey Lavender	9
Pearl of the Orient	9
Chamomile Dream	9
Marrakesh Mint	9
British Breakfast	9

OVER ICE

Iced Black	6
Iced Latte	7
Iced Cappuccino	7
Iced Mocha	8
Iced Chocolate	8
Iced Tea	6