

# Lunch Menu

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## STARTER

**Tomatoes: cooked-raw, soft-crisp, sweet-savoury**

vegetarian

or

**Wagyu beef carpaccio, orange mustard sauce, horseradish**

or

**Green asparagus, poached eggs, taleggio and black truffle**

## SOUP

**Cauliflower soup, roasted prawn**

or

**Tomato soup, basil sorbet, crème fraiche**

vegetarian

## MAIN

**Spaghetti vongole cartoccio**

or

**Branzino, burnt leek, boston mussels**

or

**Sous vide spanish pork belly, roasted celeriac, blueberry**

or

**Scapece vegetable, sweet and sour ginger sauce**

vegetarian

## DESSERT

**Chocolate mousse, raspberry, mou gelato**

vegetarian

or

**Rose and lychee sorbet, fresh fruit**

vegetarian

or

**Cheese platter (additional \$10)**

vegetarian

3 course: \$45++ per person • 4 course: \$52++ per person

Coffee and tea not included

# 7 Course Dégustation

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## 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

# 5 Course Dégustation

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## 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

# A La Carte

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## 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

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## 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

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## 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

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## 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