

Secretaries' Week

24th to 28th APRIL 2017

LUNCH MENU

Radicchio Tardivo Salad

Bocconcini Cheese, Orange, Olive, Balsamic Dressing



Tagliatelle al Granchio

Japanese Seaweed Cream, Crab Meat Ragout



Pan Fried Norway Salmon

Sautéed Squid Ink Risotto, Lemon Butter Sauce, Salmon Roe

or

Slow Braised Iberico Pork Cheek

Red Wine Sauce, Mashed Potato, Sautéed Vegetables



Semifreddo Tiramisu

Coffee Espuma, Cacao Crumble, Espresso Sauce

\$44++

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DINNER MENU

Amuse Bouche



Radicchio Tardivo Salad

Bocconcini Cheese, Orange, Olive, Parma Ham Foam



Spaghetti Primo Grano e Pesce Spada

Deep Fried Sword Fish, Marinated Fennel, Sardinia Bottarga



Japanese Sea Bream Two Ways

Grilled Carpaccio, Sea Bream Concentrate Stock

or

Pan Roasted Blackmore Wagyu Beef 'Tagliata'

Black Garlic Bagna Cauda Sauce, Mashed Potato, Lemon Gel



Gianduja Chocolate Fondant

Vanilla Gelato, Forest Berries, Caramel Sauce

\$88++