

SET MENU 99

First Course
Australian oyster, tobiko, mignonette

Second Course
Italian sun-dried tomato, whipped ricotta, basil oil

Housemade rosemary and sea salt focaccia aged balsamic vinegar, extra-virgin olive oil

18-month San Daniele prosciutto, melon, extra-virgin olive oil

Third Course

Mafalde corte con crema di zucchine zucchini purée, wild garlic butter, Grana Padano

Fourth Course

Gnocchi al tartufo

Mushrooms, truffle cream, crisp king oyster

Of

Steak of the day 200g chef's premium cut, served with porcini red wine jus

Dessert

Tiramisu spoon

Espresso, savoiardi, marsala wine, cocoa powder, almond & white chocolate crumble, sea salt caramel



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