

ITALIAN DEGUSTATION MENU

At RM 298 ++ per person
Wine pairing add on RM 168 ++ per person

*PRICES QUOTED PER PATRON

SFIZI UOVA

Truffle Scrambled Eggs | Parmesan Foam | Black Truffle | Parmesan Chips

ANTIPASTI I

BUFALA PANNA COTTA

Bufala Mozzarella Panna Cotta | Basil | Sun-Dried Tomatoes

Wine : Anna Fendi 'Sable' Vermentino di Gallura DOCG, Sardinia, Italy

ANTIPASTI II

FOIE GRAS

Royale & Pan Seared | Raspberry | Balsamic Reduction | Waffle

Wine : Podere Castorani 'Jarno Passito' Colline Pescaresi IGT, Abruzzo, Italy

RISOTTO

RISOTTO AI PORCINI

Carnaroli Risotto | Porcini Mushroom | Black Truffles

Wine : Podere Castorani 'Jarno Bianco' Trebbiano, Abruzzo, Italy

SECONDI DI CARNE E PESCE

MERLUZZO

Roasted Cod Fish | Cod Tripe | Black Garlic | Red Capsicum | Bottarga

Wine : Sportoletti 'Villa Fidelia' Chardonnay Grechetto, Umbria, Italy

OR

AGNELLO

Breaded Lamb Rack | Roasted Potato | Leek Gratin | Pecorino Foam

Wine : Sartori Valpolicella Classico DOC, Veneto, Italy

OR

WAGYU SCORE 5 (ADD RM 90++)

Beef Tenderloin | Green Asparagus | Truffle | Potatoes Espuma

Wine : Sartori Valpolicella Classico DOC, Veneto, Italy

Wine : Anna Fendi 'Neglige' Brunello Di Montepulciano DOCG, Toscana, Italy (ADD RM40++)

OR

WAGYU SCORE 9 (ADD RM 140++)

Beef Tenderloin | Green Asparagus | Truffle | Potatoes Espuma

Wine : Sartori Valpolicella Classico DOC, Veneto, Italy

Wine : Anna Fendi 'Neglige' Brunello Di Montepulciano DOCG, Toscana, Italy (ADD RM40++)

DOLCI

TIRAMISU

Savoardi | Espresso | Mascarpone Cheese Espuma | Black Truffles

Wine : Bodegas Lustau Pedro Ximenez Murillo, Jerez de la Frontera, Spain

Marini's On 57 Chocolate Pralines