

L U N A

WELCOME —

Taco — Hamachi — Cucumber —
Bun — Tiger Prawn — Almond

AMUSE BOUCHE —

Tuna Beignet

ANTIPASTO —

Burrata — Tomato Sorbet — Basil Oil
OR

Octopus — Mediterranean Ponzu — Burnt Onion
OR

Smoked Beef Tartare — Black Olive — Puff Rice —
Bagna Cauda Sauce

PRIMI PIATTI —

Lobster Ravioli — Saffron — Zucchini
OR

Beetroot Gnocchi — Horseradish Sauce —
Walnut — Pickled Daikon
OR

Taglioni Pasta — Black Truffle — Parmesan Emulsion
OR

Risotto — Smoked Duck Ham — Hazelnut — Balsamic

SECOND PIATTI —

Lamb Rack — Topinambur Textures — Red Wine Jus
OR

Cod Fish — Shellfish Dashi — Morel — Black Truffle
OR

Beef Tenderloin — Potato Mille Feuille —
Spinach Purée — Beef Jus

DOLCE —

Seasonal Fruit Salad — Smoked Fior di Latte Ice Cream
OR

Chocolate Mousse — Coffee — Coconut

\$ 165 per person, Included only in the DAAI package
All prices are in USD, inclusive of 17% TGST
and subject to 10% service charge