

L U N A

WELCOME —

Tart — Black Garlic — Caramelized onion —
Parmesan Custard — Black Truffle
Polenta Chip — Salmon — Garlic Aioli — Dill Gel

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

Wahoo — Shellfish Dashi — Morel — Black Truffle

OR

Wagyu 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