



Lunch

3 - courses • 148++ | 4 - courses • 178++

Antipasti

CAPESANTE	giant diver scallop • latticello • morels • orzo
TEA TIME	glazed hen-of-the-wood • sabayon • giarratana onion tart • polletto & cardo tea
SANREMO	sanremo red prawn • rice vinegar veil • kaluga caviar (supplement \$28)
CAPPON MAGRO	sri lankan crab • crab foam • chamomile • pear • black mint • kaluga caviar (supplement \$28)

Primi Taglierini Collection

LA SUPERBA	32 egg yolk taglierini • stockfish infusion • taggiasche olives
SEASIDE	32 egg yolk taglierini • santa margherita prawn • sancho pepper
RICCI	32 egg yolk taglierini • bafun uni • wagyu strutto • kalugar caviar (supplement \$88)

Secondi

ESTATE AD ALBENGA	poached sardinian sea bass • langoustine • baby artichoke • beluga caviar
HOTEL SUPRAMONTE	maimoa lamb loin • spring garden • marsala
FARAONA ALL'ALBESE	guinea fowl • cantabrico anchovies • truffle • scarola
FETTINA E FUNGHI	a5 miyazaki wagyu • stuffed morels • pink peppercorn • bay leaf (supplement \$88)

Dolci

TOURISTS ON MOUNT VESUVIO	buffalo gelato • bitter nibs • sour cherry amarena • 1987 balsamic
ROSA IN FIORE	meringue • fukuoka strawberries • rose • sweet basil
ZUPPA INGLESE BIANCA	pistacchio • white chocolate • alchermes pan di spagna • toasted barley "orzo-ro" gelato

Ingredients may vary to seasonal availability.

Prices are subject to the prevailing Goods & Services Tax and 10% service charge.