

Special Lunch Menu

Appetizer

Wagyu Bresaola

Dry aged Wagyu carpaccio, braised mushroom, aged parmesan, feta cheese

Granchio

Crab salad, avocado, cauliflower panna cotta, yuzu dressing, salmon roe

Zuppa di Patate e Porri

Agria potato and leek soup, ricotta mousse, crispy leek, sourdough croutons
black winter truffle

Pasta and Risotto

Risotto

Special selection Acquerello rice, pumpkin coulis, sage, aged pecorino

Fagottelli

Homemade stuffed pasta with braised short ribs, buffalo mousse, datterino coulis

Lasagnetta

Homemade open lasagna, seafood cacciucco, Amalfi lemon, saffron emulsion

Main Course

Rombo

Pan-seared turbot in brown butter, celeriac puree, braised leek, white wine sauce

Controfiletto

Roasted Wagyu striploin, potato truffle mille-feuille, onion compote, roasting jus

Asparagi gratinati

Latour green asparagus gratinated with parmesan cheese, Arrabbiata sauce

Dessert

Clementine

Orange clementine bavarois, citrus genoise, yoghurt chantilly, orange sorbet

Tiramisu

Mascarpone mousse, espresso soaked lady fingers biscuits chocolate textures

Choice of two dishes	58
Choice of three dishes	72
Choice of four dishes	88
Glass of Mandarin Oriental Private label wine	18
Glass of Nino Franco Prosecco	18