



## National Day Dinner Set Menu

21 August 2021

### Salmone

Marinated cured salmon, citrus sour cream, potato tuile  
yuzu vinaigrette, radish, oscietra caviar

*Santa Margherita, Pinot Grigio, Veneto, Italy*

¥ ၃

### Risotto

Special Riserva Acquerello rice, artichoke purée  
coffee essence, aged pecorino fondue

*St. Pauls, Justina, Gewürztraminer, Alto Adige, Italy*

¥ ၃

### Merluzzo

Pan-fried Chilean sea bass  
oven baked carrot mash with liquorice, creamy seaweed sauce

*Carpineto, Farnito, Chardonnay, Tuscany, Italy*

¥ ၃

### Filetto

Pan-roasted Sanchoku Wagyu beef tenderloin  
summer truffle potatoes, glazed asparagus, truffle jus

*Lumen Illuminati, Controguerra Rosso Riserva, Montepulciano d' Abruzzo, Italy*

¥ ၃

### Avocado

Custard emulsion, almond milk gelato, caramelized hazelnut

*G.D Vajra, Moscato d'Asti, Piedmont, Italy*

168

5 course menu

Supplement of 70 for wine pairing

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