



6 Course Dinner

13 September

By Chef Arnaud Dunand & Chef Felix Chong

CANAPES

Bricelet | Smoked Trout
Tart Mushroom | Yellow Wine Bresaola Tortelli | Truffle Ricotta Fontina Cheese
Arancini | Amalfi Lemon Herb Aioli

1ST COURSE

Wagyu Beef Tartare | Oyster | Sturia Caviar

2ND COURSE

Brittany Blue Lobster | Karigosse | Laab

3RD COURSE

House-made Saffron Tagliolini | Datterini Tomatoes Emulsion
Lardo | Ligurian Anchovies | Wild Red Prawn | Lemon

4TH COURSE

Roasted Italian Sea Bass 'Aqua Pazza' | Celeriac | Mussels | Clams
Caper Powder | Taggiasca Olives

5TH COURSE

Duck | Eggplant | Figs

DESSERT

Pistachio Lava Tiramisu | Sicilian Pistachio | Mascarpone
Savoirdi Sponge | Avanti Coffee

In Partnership With:

