*Starter*Trio Salad

Aburi Tuna, Edamame, Cherry Tomatoes, Olives, Quail Egg and Potatoes tossed in Extra Virgin Olive Oil served with Mesclun

Montepulciano d'Abruzzo Cerasuolo DOC

Soup Chef's Fresh Pot of the Day

Main Course

Wagyu Rump and Potato Gratin
Pan Seared Wagyu Rump served with Potato Gratin,
Buttered Zuchini, Baby Carrots drizzled with Veal Jus

Il Ponte Maremma Toscana Cabernet Syrah

Or

Chicken Roulade stuffed with Foie Gras
Chicken breast stuffed with Spinach and Duck Liver
served alongside creamy Mashed Potato, Vegetable
Tempura side and Porcini Cream Sauce

Il Pollenza Brianello Sauvignon Blanc Trebbiano

Or

Sundried Tomato and Prawn Pasta
Buttered Linguine tossed with sautéed fresh Prawns,
Garlic, Sundried Tomato and Spices

Vinchio-Vaglio serra Cortese

Dessert

Flaming Cassata

Raspberry Sponge layered with Strawberry and Vanilla Ice Cream, topped with Italian Meringue flambéed with Brandy and Raspberry Coulis

Vinchio-Vaglio Serra Moscato d' Asti DOCG