GOURMET MENU

Hokkaido Scallop Tartare with Superior Oscietra Caviar

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Pan Roasted Foie Gras with Raspberry and Duck Jus

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Spaghetti alla Chitarra with Lobster, Cherry Tomatoes and Tarragon

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Pan Roasted Seabass with Romanesco and Basil Sauce

Or

Angus Beef Tenderloin Tagliata with Caramelized Carrot and Red Wine Jus

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Jamaican Pepper and Chocolate Mousse with Strawberry and Rum

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Coffee & Tea

98
ANTIPASTI

Burrata with Asparagus and Radish Salad 28
Spring Salad with Pickled Vegetables and Balsamic 24
Angus Beef Carpaccio with Spinach, Lemon and Truffle Pecorino 28
Hokkaido Scallop Crudo with Tuna Tartare and Sweet Peas 30
Grilled Octopus with Confit Tomatoes and Potato Cream 29
Pan Roasted Foie Gras with Raspberries and Duck Jus 30
Fennel Cream with Orange Emulsion and Candied Pistachios 24
White Asparagus with Smoked Apple and Sea Urchin Sabayon 28

PASTA & RISOTTO

Tagliolini with Hokkaido Scallops and Bottarga 38
Fettuccine with Smoked Cod Cream, Kale and Salmon Roe 36
Spaghetti alla Chitarra with Lobster, Cherry Tomatoes and Tarragon 42
Wagyu Beef Cheek Tortelli with Parmigiano Cream and Red Wine Jus 34
Pappardelle with Iberico Pork Ragout and Guanciale 34
Tagliatelle with Straciatella Cheese and Basil Pesto 32

MAINS

Black Cod with Caramelized Celeriac and Lemon Capers 48
Poached Seabream with Asparagus Casserole 38
Pan Roasted Seabass with Romanesco and Basil Sauce 38
Guinea Fowl with Foie Gras and Black Truffle 45
Angus Beef Tenderloin Tagliata with Caramelized Carrots and Red Wine Jus 49
Kurobuta Pork Neck with Marsala and Spinach 38

Service Charge and Prevailing Government Taxes Not Included
DESSERTS

Hazelnut Coulant with Amaretto and Pistachio Gelato 18
Jamaican Pepper and Chocolate Mousse with Strawberries and Rum 18
ilLido Tiramisu 18
Orange Semifreddo with Moscato Sabayon 18
White Chocolate, Raspberry and Lemon Tart 18
Banana and Toffee Crème Brûlée and Coconut Ice Cream 18

COFFEE & TEA

Espresso  Doppio  Americano  Cappuccino  Latte  9
French Earl Grey  Paris-Singapore  Lavender Kiss
  Bain De Roses  Weekend in St Tropez  9

DIGESTIFS

Averna  Montenegro  Sambuca  Amaretto  Frangelico  14
Remy Martin VSOP  25  Martell Cordon Bleu  55  Hennessy VSOP  25  Hennessy XO  55

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