



**APERITIVO** Brittany Oyster served with a glass of Prosecco

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**CAPELANTE** pan fried Scallops, Truffle fondue, Caviar, Black Truffles

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**TAJARIN** signature thin egg-noodles, fresh winter black Truffles

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**COSTATA** Char-grilled Rib-eye steak with Foie Gras, Mushrooms and Truffles

**Or**

**GAMBERONE** Roasted NZ King Prawns with Provolone cheese Gratin and Black Truffles

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**FONDENTE** molten Chocolate Cake, gelato Nutella



*\$338 per couple*

*3 glasses Premium Wine Pairing \$68 per person*

*All our prices exclude service charge and govt tax*