Degustation Menu 2019

Welcome snacks, crisps and nibbles
Japanese tuna tartare, chef’s caviar selection
Crispy scales amadai, garden vegetables, amadai sabayon
Homemade tagliolini, butter, vintage parmigiano, italian white truffle
Roasted baby veal tenderloin, truffled rice emulsion, italian white truffle
Bergamot sorbet, red berries jelly, almonds
Piedmont hazelnut soufflé, mascarpone gelato, italian white truffle
Frivolezze

2880 including 3 courses with italian white truffle
add optional 5 glasses wine pairing at 1480

***

October Menu 2019

Welcome snacks, crisps and nibbles
Slowly roasted octopus, eggplants, citronette, salad leaves
Ravioli with castelmagno & porcini, chanterelle, mushroom emulsion
Roasted new zealand “Te Mana” lamb, barolo vinegar aromatic jus
Bergamot sorbet, red berries jelly, almonds
Sicilian cassata gelato, warm berries coulis, meringues
Frivolezze

1388

1988 including 1 course with italian white truffle
add optional 4 glasses wine pairing at 680

For a pure enjoyment, set menus are meant for the entire table.
We don’t use any artificial truffle flavours
La Carta

Amadai
- crispy scales amadai, garden vegetables, amadai sabayon

Tuna
- akami and chu-toro tartare, chef’s caviar selection

Chesnuts
- chestnuts emulsion, winter garden roots, italian white truffle

Pappardelle
- homemade pasta, lamb shoulder & porcini ragout

Spaghetti
- dry spaghetti verrigni, king crab, garlic, olive oil, chili

Cavatelli (suggested for 2 guests)
- homemade pasta, seafoods and seafood soup, sea urchins

Tagliolini
- homemade pasta, butter, vintage parmigiano, italian white truffle

Blu Lobster
- gently verbena steamed center cut, lobster jus, garden vegetables

Wagyu Beef “Mayura”
- roasted beef tenderloin and braised short rib, seasonal vegetables

Baby Veal
- roasted baby veal tenderloin, truffled rice emulsion, italian white truffle

Rib - eye (suggested for 2 or more guests)
- grilled australian mayura beef bone in rib eye (1200 gr)

all prices are in rmb and are subject to 10% service charge