



*Set Lunch*      **25**

Antipasto

*Chicken Breast and Mizuna Salad  
in Orange Vinaigrette*

Thyme-cured Chicken breast, Mizuna and Frisee tossed in homemade Orange Vinaigrette, sprinkled with Feta Cheese and Black Sesame Seeds

or

Zuppa

*Chef's Fresh Pot of the Day*

Piatto Principale

*Wagyu Striploin Tataki*

A hearty plate of well-marbled Herbed Wagyu Striploin grilled to perfection and served with pickled Daikon, Chives and Yuzu Kosho sauce

or

*Barramundi in Confit of Citrus*

Slow-cooked Seabass with Lemon, Grapefruit and Lime complemented with Eggplant Ragout, buttered Potatoes and drizzled with White Wine Sauce

or

*Trio Tomato Risotto*

Risotto simmered in vegetable stock and White Wine sautéed with Roma, San Marzano, Cherry Tomatoes and tossed with Parmegiano-Reggiano

Dolci

*Azuki Semolina Pudding*

Red Bean, Golden Raisins and Almonds Flakes in sweet pastry, drizzled with Wild Berry Coulis

