

THE WEEK OF ITALIAN CUISINE IN THE WORLD 2023 $13^{th} \sim 19^{th}$ NOVEMBER 2023

DEGUSTATION MENU 6 COURSES RM688++ PER PERSON

I UOVA

Scrambled Organic Egg | Parmesan Cheese Foam | Truffle Shavings

II CARNE SALADA

Typical Cured Beef from Trento | Arugula Salad | Burrata | Extra Virgin Olive Oil from Garda

III RAVIOLO

House-made Bagoss Cheese Ravioli | Butter Parmesan Cheese | Balsamic Reduction | Black Truffle Shavings

IV RISOTTO PORCINI E FEGATO GRASSO

Carnaroli Rice | Porcini Mushrooms | Pan-seared Foie Gras | Parmesan Cream

V MERLUZZO

Baked Cod Fish | Mashed Cauliflower | Capsicum Cream | Black Garlic Purée | Bottarga Foam

OR

GUANCIA DI MANZO

Braised Wagyu Beef Cheek | Truffle Mashed Potatoes | Seasonal Vegetables

VI CAVIALE TRUFFLE TIRAMISU'

Truffle Infused Savoiardi | Mascarpone Cheese Espuma | Valrhona Chocolate Caviar