

# RIA

## FIRST COURSE

Foie Gras 28

Sea Scallop, Hakurei Turnip, Octopus, Fumet Blanc 25  
Supplement White Sturgeon Caviar 30

Langoustine, Radish, Pineapple, Meyer Lemon 36

Veal Sweetbread, Grape, Hazelnut, Chanterelle 25

Lettuce, Sunchoke, Egg Yolk, Amaranth 20

Alba White Truffle, Carnaroli Rice, Robiola di mia Nonna, Mascarpone 70

## MAIN COURSE

Wild Scottish Pheasant, Parsnip, Madeira, Potato Gnocchi 48

Wild Striped Bass, Razor Clams, Watercress, Jamon Iberico 36

Suckling Pig, Vin Jaune, Boudin Noir, Hay, Salsify 50

Lobster, Dry Aged Strip Loin, Black Truffle, Bone Marrow 60  
Supplement Australian Wagyu 60

Dover Sole for Two, Grape, Matsutake, Champagne  
65 per person

## SEASONAL TASTING

110 per person - Wine Pairing 75

New Zealand Snapper, Pomegranate, Sweet Onion, Mustard Greens

Venison, Foie Gras, Celeriac, Framboise

Dover Sole, Apple, Chanterelle, Calvados

Wild Scottish Pheasant, Parsnip, Madeira, Potato Gnocchi

Kabocha Squash, Chai Spice, Milk Chocolate, Pumpkin

## CHEF'S TASTING

175 per person - Wine Pairing 125

A tasting menu selected to highlight our most luxurious ingredients

Our tastings are offered for your entire table.

*Chef Danny Grant*  
*Pastry Chef Aya Fukai*