



Elite Atelier

M E N U

Welcome

BREAD SELECTION

Artisan bread basket with organic olive oil, aged Modena balsamic, and handmade Italian grissini.

Starters

BELUGA CAVIAR SERVICE

Beluga caviar, buckwheat blinis, crème fraîche, gold leaf.

LANGOUSTINE & SAFFRON

Gently poached Langoustine, saffron beurre blanc, citrus pearls.

A5 WAGYU NIGIRI

Seared Wagyu on sushi rice, soy glaze, wasabi caviar.

BLACK TRUFFLE BURRATA

Creamy Burrata, shaved Black truffle, toasted brioche crumb, aged balsamic.

KING CRAB CANNELLONI

King crab wrapped in thin pasta sheet, citrus mascarpone, chive oil.

SUSHI & SASHIMI PLATTER

Assorted Sashimi (salmon, tuna, seabass) and Sushi rolls (California, salmon- avocado, cucumber-maki) with wasabi, pickled ginger, soy.

Main Courses

WHOLE DOVER SOLE

Butter-roasted Dover sole, Champagne sauce, oscietra caviar pearls.

WAGYU ROSSINI

A5 wagyu fillet, Foie gras, black truffle jus, pomme purée, 24k gold leaf.

Dessert

SAFFRON & PISTACHIO GELATO TARTUFO

Saffron gelato core, pistachio crumble, white chocolate shell, gold leaf.