

THE CHEF EXPERIENCE

By Domenico Stile,
Two-Michelin-starred chef.



1° COURSE

TORCHED HAMACHI FROM THE SEA OF CORTEZ 80 g

Lightly seared Hamachi, liquid panzanella,
grape, cucumber and basil.

2° COURSE

CAPRESE RAVIOLI 100 g

Ricotta filling, smoked eggplant,
5-tomato variety, and oregano.

3° COURSE

CONFIT TOTOABA 80 g

Potato foam, lemongrass,
aromatic salad, seeds, and caviar.

4° COURSE

BREAD-CRUSTED LAMB 150 g

Herb-crusted lamb chop, portobello & maitake mushroom

DESSERT

RUM BABA 150 g

Soft rum sponge cake, bourbon vanilla,
strawberries, lime, and mint.



WINE PAIRING

EXPERIENCE

+additional cost

LUXURY WINE

+additional cost

250826



(VEGAN)



(VEGETARIAN)



(DAIRY FREE)



(GLUTEN FREE)