



“BORGOGNO DINNER”

WELCOME

Sicilian Anchovy's Crostini, Tonnata Sauce, Toasted Hazelnut
Fish Mantecato Tart, Candied Lemon, Lemon Gel
Our Baby Mushroom, Spinach Crumble
Borgogno Vermouth “Vino aperitivo bianco”, Piedmont, Italy

MENU

Carabineros, Lemon Curd, Gazpacho Foam, Imperial Kaluga Caviar
*Giacomo Borgogno & Figli, Era Ora, Riesling Single Vineyard,
Langhe DOC 2020, Piedmont, Italy*

Tuna Spaghetti, “Bagna Caoda” Sauce, Pistachio Crumble
*Giacomo Borgogno & Figli, Derthona, Timorasso,
Colli Tortonesi DOC 2021, Piedmont, Italy*

Homemade Plin Ravioli, Braised Duck Leg, Parmesan Espuma,
Hikari Salted Egg
Giacomo Borgogno & Figli, Barolo DOCG 2018, Piedmont, Italy

Wagyu Beef Tenderloin Rossini Style, Foie Gras, Beef Jus,
Italian Summer Black Truffle
Giacomo Borgogno & Figli, Barolo DOCG Riserva 2015, Piedmont, Italy
&
*Giacomo Borgogno & Figli, Cannubi “Single Vineyard”,
Barolo DOCG 2017, Piedmont, Italy*

Sweet Touch

Price 3,588,000++/person wine included





“BORGOGNO DINNER”

WELCOME

Cá Cơm Sicilian, Sốt Cá Ngừ, Hạt Phỉ Nướng Bánh Cá Mantecato,
Kẹo Chanh, Mứt Chanh, Nấm Rơm Kiểu Da Vittorio, Vụn Cải Bó Xôi
Borgogno Vermouth “Vino aperitivo bianco”, Piedmont, Italy

MENU

Tôm Đỏ Carabineros, Sốt Chanh, Bọt Gazpacho,
Trứng Cá Tầm Kaluga Imperial
*Giacomo Borgogno & Figli, Era Ora, Riesling Single Vineyard,
Langhe DOC 2020, Piedmont, Italy*

Spaghetti Cá Ngừ, Sốt Bagna Caoda, Vụn Hạt Dẻ Cười
*Giacomo Borgogno & Figli, Derthona, Timorasso,
Colli Tortonesi DOC 2021, Piedmont, Italy*

Plin Ravioli, Đùi Vịt Nấu Chậm, Bọt Phô Mai Parmesan,
Trứng Muối Hikari
Giacomo Borgogno & Figli, Barolo DOCG 2018, Piedmont, Italy

Thăn Bò Wagyu Kiểu Rossini, Gan Ngỗng Pháp,
Nước Dùng Bò Italian Summer Black Truffle
Giacomo Borgogno & Figli, Barolo DOCG Riserva 2015, Piedmont, Italy
&
*Giacomo Borgogno & Figli, Cannubi “Single Vineyard”,
Barolo DOCG 2017, Piedmont, Italy*

Tráng Miệng

3,588,000++/người, giá kèm rượu

