

# amalia

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TOMATO BROTH colatura, basil butter	- 45
DONUT boquerones, tomato, thyme, fermented chili	- 70/pc
POINTED CABBAGE SKEWER tahini vinaigrette, harissa, roasted sunflower seeds	- 85
DEEP FRIED LASAGNA mushroom XO sauce, taleggio	- 90/pc
TARTLET lumpfish roe, chicken emulsion, amalfi kosho	- 70/pc
PIKE PERCH CRUDO apple citrus, crème crue, turnip, berry kosho	- 210
TARTAR bread cream cedrat, celeriac marmalade, mustard seeds, bread crumbs	- 210
ARTICHOKE shio koji butter sauce mint, krontill, tomato	- 230
CAPPELLETTI AL BRODO ricotta lamb broth, beef garum, pancetta	- 220
GNOCCHI sichuan pepper white asparagus, stracciatella, pangrattato, pecorino, parmesan	- 220
CAULIFLOWER vadouvan chili jam, almonds, crème crue	- 190
MONKFISH endive, burnt cream green peas, langoustine garum, jus, truffle vinaigrette	- 255
PORK asparagus morels, broad beans, ramson, grenoble, jus, lardo	- 260

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## GRUYÈRE

crackers, red wine poached figs

165

## JASMINE CRÈME CARAMEL

spiced forced rhubarb compote, hibiscus, whipped cream

130

## POPPY SEED & LEMON CAKE

mascarpone ice cream, caramel, cheong

130

## DARK BERRIES & HERB GRANITÉ

dark berry sorbet, herb granité, whipped cream

100