
ENOTECA SEVEN SINS MENU

*Indulge in chef Stefano's most luxurious creations with this sinful 7 courses menu
made with the finest grade ingredients*

Sea Scallop, Smoked Fish Eggs, Foie Gras Foam

Croissant with Potatoes and Cheese, Caviar, Hokkaido Sea Urchin

White Asparagus, Green Asparagus Cream, Parmesan Mayonnaise

Foie Gras Terrine, Slow Cooked and Dried Egg Yolk

Open Raviolo Canadian Lobster, Champagne Vanilla Foam

Marinated Duck Breast, Celery Roots Puree

Honey's Ice Cream, Ginger Crushed Ice

7 Courses 3500 ++

Wine Pairing 1900 ++

Prices are excluded of 10% cover charge and 7% government tax