

CHIARO

5-COURSE MENU

FOCACCIA

Duck liver mousse, umiboshi

LENTIL PRALINE

Cotechino sausage ragout, balsamic gel, wild herbs

BEEF WAGYU-TATAKI

Japanese vinaigrette, leeks, Tropea onion, Parmesan

WILD MUSHROOM CONSOMMÉ

Guinea fowl raviolo, Tartufo Bianco d'Alba, shiitake

SOLE-LOBSTER-MEDAILLON

in tempura, lobster bisque, Amalfi lemon risotto, Imperial caviar

CHAMPAGNE-CREME SORBET

SALTIMBOCCA FROM VEAL FILLET

Madeira cream sauce, artichoke, shizo and pistachio

ORIGINAL BEANS TART

Miso caramel, sesame crumble, pandan ice cream

incl. promenade ticket*

495 EUR pp

***promenade ticket:**

Live cooking stations in the lobby, buffet and 2 bars

CHIARO

5-COURSE MENU

VEGAN

FOCACCIA

Vegan cassis mascarpone, basil oil

LENTIL PRALINE

Balsamic gel, wild herbs

BEETROOT TARTARE

Avocado, Piedmont hazelnut, sushi rice

WILD MUSHROOM RAMEN

Smoked tofu, enoki, Buchenpilze, shiitake, pak choi

PEARL BARLEY SAFFRON RISOTTO

Artichoke, gold leaf, blood sorrel

CHAMPAGNE SORBET

PASTA AL TARTUFO

Tagliolini, Tartufo Bianco d'Alba

ORIGINAL BEANS TART

Miso caramel, sesame crumble, pandan ice cream

incl. promenade ticket*

495 EUR pp

*promenade ticket:

Live cooking stations in the lobby, buffet and 2 bars