

## LIMITED TIME OFFER

# PORK COLLAR WITH APPLE & PRUNES P650

Sous vide young local pork for 8 hours, with caramelized apples and prunes, finished with a rich balsamic and red wine reduction.

#### BLACK COD WITH OYSTERS VELOUTÉ **P950**

Alaskan sable fish with gratinated cabbage, finished with a rich oysters velouté.

### LOBSTER LINGUINE ALLA VODKA P1200

Maine lobster tail tossed in creamy, tangy, slighty sweet vodka cream sauce.

#### CLASSIC CARBONARA **P595**

House-cured bacon, coated in egg yolk sauce, topped with grated pecorino romano cheese.

#### RIGATONI PORCINI P595

Rigatoni pasta with truffled duxelle.