

ANTHOLOGY

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A culinary journey through Italy

7-COURSE GRAND TASTING MENU BY FRANCK GARANGER

An anthology is defined as a collection of selected cultural works of art. True to its name, our Anthology restaurant tells the story of Italy's culinary brilliance through a creative expression of culture, heritage and passion.

From the renowned flavours of Piedmont's truffle-rich countryside in the North, to the famed specialities of Italy's South, the menu is an ingenious display of creativity – each dish celebrating the finest local ingredients and time-honoured techniques and tastes of every region in Italy.

Plant Based (PB) Vegetarian (VG) Gluten Conscious (GC) Omega 3 Oily Fish (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

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RICORDO DEL MARE*

Oscietra Royal Caviar, lobster, green apple, sweet & sour vinaigrette

or

GAMBERO ROSSO DI MAZARA DEL VALLO* (GC)

Sicilian red prawns, burrata foam, green peas, white peach

or

PANZANELLA (PB)

Tomato tartare, cucumber, bell pepper, olives & rustic Tuscan bread

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VITELLO TONNATO*

Veal loin, Albacore tuna espuma, caperberries, gremolata & Lessatini olives

or

ASTICE AL BURRO E ACQUA PAZZA*

Butter-poached lobster, Datterino tomato nage, braised fennel & Taggiasca olives

or

LA MIA PRIMAVERA (PB) (GC)

Cauliflower & Sicilian Avola almond panna cotta & morel ragout

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CARAMELLE RIPIENE DI GRANCHIO REALE

King crab caramelle, zucchini, lemon caviar, tomato-lobster & sea urchin broth

or

RISOTTO DELLE COLLINE VENETE

*Acquerello Carnaroli rice, Treviso radicchio,
goat cheese & 25-year-aged traditional balsamic vinegar "Extravecchio"*

or

CALAMARATA DI SOGLIOLA (03)

*Pietro Massi Calamarata Pasta, Dover Sole, Saffron Broth,
Amalfi Lemon Butter & Confit Datterino Tomatoes*

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

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GRANITA ALLA GRAPPA DI BOLGHERI SASSICAIA

Bolgheri Sassicaia grappa



LA MONTAGNA*

A5 Japanese Wagyu beef, Amarone sauce, potato-truffle millefoglie, vegetable bouquetière

or

IL MARE*

*Mediterranean sea bass in potato scales DOP Contratto vermouth
& Sicilian blood orange sauce, baby zucchini*

or

LA CAMPAGNA

Plant-based braised celeriac "osso buco" style, thyme flower, almond foam & tonka bean



FIOR DI LATTE GELATO

Milk ice cream, rosé Champagne granita & Ligurian pesto



MILLEFOGLIE

Caramelised crispy puff pastry, vanilla cream & fresh raspberries

or

ARANCIA & ESPRESSO

Mascarpone cream, orange, smoked Chantilly

or

EUFORIA DI CIOCCOLATO

85% dark chocolate & silken tofu, amaretto & toasted almond

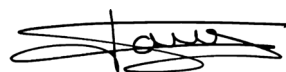


PICCOLE DELIZIE

Selection of Italian mignardises

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“For me, Italian cuisine is about respecting the people, the ingredients, and the traditions that have been passed down through generations. It's about sharing the soul of Italy, one dish at a time”

A stylized, handwritten signature in black ink, appearing to read 'Franck Garanger'.

*Franck Garanger
Head of Culinary*