

NERO NEBO

FRUITS OF THE SEA

Amuse-Bouche

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*Chilled passion fruit gazpacho,
Gillardeau oyster with Oscietra caviar,
sea pearls & seaweed tempura pomegranate aioli*

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*Yellowfin tuna tartar, carpaccio of fresh figs,
basil aioli, fig leaf oil tuile*

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*Kadaifi-crusted sea scallop,
lightly sautéed with smoked Ikura caviar beurre blanc
and citrus sbiso leaf emulsion*

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*Panko-coated sea bass
stuffed with lobster mousse and preserved lemon
served with lobster aioli and Oscietra caviar*

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Pre-dessert

*Basil sorbet, candied tomato chutney
mascarpone and lemon pannacotta gel*

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*Choux craquelin with Greek coffee patisserie,
olive oil chocolate ice cream, brown butter,
pistachio crumble and white chocolate caramel*