

- 6.5 East 33 Oyster, sansho pepper, yuzushu
- 8 Royal Miyagi oyster, balsamic, white soy
- 10 King salmon “ceviche”, yuzu, furikake, witlof
- 10 Raw scallop, umeboshi, grape, sesame
- 32 Kingfish crudo, stracciatella, peach, lime, avruga
- 220 ARS Italica Oscietra Caviar, 30gr + Condiments
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- 12 White asparagus, wagyu bresaola, oyster cream
- 30 Spanner crab, ‘marie rose,’ finger lime, trout roe
- 18 Mozzarella in carrozza, anchovy, bush tomato
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- 32 Koshihikari risotto, zucchini, pistachio, yolk, lardo
- 35 Gnocchi, kangaroo tail ragu, sansho, sesame
- MP Live lobster spaghetti, saffron, tomato, XO, basil
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- 40 Charred cabbage, chickpea miso, enoki
- 48 Market fish, saffron, tamarind, tomato, pippies
- 48 Swordfish “cotoletta milanese”
- 49 Rump cap, beef tongue, pea, wasabi, mustard
- MP Stone Axe wagyu MBS 9+ seaweed salsa verde
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- 16 Velvet lettuce, black sesame, shallot
- 14 Fries, shio konbu, salted egg yolk
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- 18 Blood orange, milk chocolate, umeshu
- 18 Ricotta “torta”, hojicha, sheeps yoghurt, rhubarb

*Lana*

A 7% gratuity will be added to all bills.

A 10% gratuity replaces this for groups of eight or more