

CIBLÈO RISTORANTE TOSCO – ORIENTALE SAN SILVESTRO DINNER EVENT

Con Show Cooking dello Chef Ryo Maeizumi – With Chef Ryo Maeizumi Show Cooking

Ostrica con Limone e Caviale
Oyster with Lemon and Caviar

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Chawanmushi con Tartufo Bianco Pregiato
Japanese Egg Pudding accompanied by White Truffle

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SASHIMI:

Orata, Sale, Olio, Soia
Sea Bream, Salt, E.V.O. Oil and Soy

Tataky di Palamita
Palamita in Tataky Style

Shabushabu di Ricciola con Ponzu al Bergamotto
Lightly Cooked Amberjack with Ponzu Sauce and Bergamot

Maki di Sgombro
Mackerel Maki Roll

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Nigiri di Tonno
Tuna Nigiri

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Mazzancolle Fritte con Salsa Tartara
Fried Prawns with Tartar Sauce

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Nabe a Sorpresa accompagnato da Verdure
Our Ciblèo Surprise Stew accompanied by Vegetables

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Soba con Brodo Giapponese
Soba Pasta with Japanese Broth

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Crema Bavarese con Foglia d'Oro, Saba e Kaatsobushi
Bavarian Cream with Gold Leaf Served with Saba Sauce and Kaatsobushi

MENÙ con WINE PAIRING € 195 p.p.* - MENU WITH WINE PAIRING € 195 p.p.*

