



# CAFFÈ B

FINE ITALIAN CUISINE

## JCB lunch

\$ 60++

### Antipasto

*San Daniele Prosciutto Ham Wrap with fresh Buffalo Cheese baked and served with  
Aged Balsamico reduction and Rucola Salad*

サンダニエル産生ハムとフレッシュモッツァレラチーズの盛り合わせ

### Prima Portata

*Spinach and Bonito Flakes soup with Parmesan Cheese crouton and diced tomato  
ほうれん草のポタージュスープ 鰹節を浮かべて*

### Portata Principale

*Homemade Pappardelle with Wagyu Bolognese and Parmesan Cheese  
自家製パッパルデッレを使った和牛のボロネーゼ*

Or

*Grilled Seabass with cauliflower and garlic Puree sauté Broccolini and caramelized banana shallots  
スズキの香草焼き、キャラメライズされたバナナシャロット添え*

### Dolce

*Tiramisu Gelato with chocolate Tuile and Crocante  
ティラミス*

Coffee or Tea

コーヒー又は紅茶



# CAFFÈ B

FINE ITALIAN CUISINE

## JCB Dinner

\$100++

### Antipasto

*Chef's selection assorted fish Carpaccio served with vegetables marinated sauce*

本日シェフお勧め、カルパッチョ

&

*Spinach and Bonito Flakes soup with poached Quail egg and diced tomato*

ほうれん草のポタージュスープ 鰹節を浮かべて

### Secondo Corso

*Black squid ink Tonnarelli with sea urchin and eggplant in cream sauce*

イカスミを練りこんだトンナレリ、雲丹と茄子のトマトクリームソース

### Portata Principale

*Pan-fried Breaded "Kobe" Wagyu mixed with Mozzarella served with Spinach Mousse and*

*Porcini Mushroom top with crispy Bacon*

神戸和牛のカツレツ、ほうれん草のムース、ベーコンを添えて

Or

*Red Snapper fillet served with poached Picadilly tomatoes, Broccolinni, roasted pumpkin with*

*"BagnaCauda" sauce*

ハマ鯛のグリル、バーニアカウダーソース

### Dolce

*Matcha Cheesecake served with Azuki Coulis and Crocante*

抹茶チーズケーキ

*Coffee or Tea*

コーヒー又は紅茶