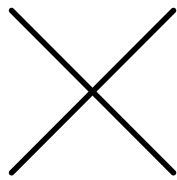


ORSINI



AMBER

RICHARD EKKEBUS

SCAMPO

Scampo roasted with salted Marsala "Marco De Bartoli" sabayon and saffron foam

By Dario Moresco, Orsini

RICCCI DI MARE

Aka Uni with Cauliflower, Lobster Jell-O and N25 Caviar

By Richard Ekkebus, Amber

RISOTTO

with Sicilian lemon, Senise pepper sauce and black cardamom powder

By Dario Moresco, Orsini

CAPASANTA

Hand Dived Normandy Scallop with Black Perigord Truffle "en Coquille Lutée"
Compote of Jerusalem Artichoke, Pickled Wet Walnut
and Scallop Skirt Garum "Beurre Blanc"

By Richard Ekkebus, Amber

CERVO

Smoked roe deer with Campari-marinated beetroot and civet sauce

By Dario Moresco, Orsini

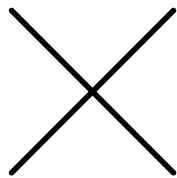
PERA WILLIAMS

Williams Pear & Yellow Bell Pepper Sorbet,
Saffron Crème Brûlée with Passion Fruit, Ginger & Honey

By Richard Ekkebus, Amber

RESTAURANT ORSINI
MANDARIN ORIENTAL SAVOY, ZURICH

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