51 east

COLOMBO

9,900

CHILLED SUMMER SQUASH CREAM ZUPPA
coconut, mint, pickled cucumber

I

WAGYU PIEDMONTESE
lean-cut niigata wagyu, tuna, caper foam

II

CAESAR SALAD
crispy prosciutto, crostini, baby gem lettuce, bagna càuda sauce

III

BASIL AND MINT PESTO CASARECCE
preserved lemon, pine nuts, edible chrysanthemums

IV

ORA KING SALMON
grilled orange-citrus sauce and basil oil

or

CHARRED LAMB SCOTTADITO
mint purée, lamb jus

or

F1 SPLIT STRIP STEAK
f1 wagyu x angus, salsa verde +1,200

V

AFFOGATO ZABAIONE
valrhona chocolate streusel, espresso

COFFEE AND TEA

VESPUCCI

12,900

CHILLED SUMMER SQUASH CREAM ZUPPA
coconut, mint, pickled cucumber

I

FARRO WALDORF SALAD
roasted eggplant, hazelnuts, date molasses

II

SEA BASS CRUDO
citrus, summer beans, fennel pollen

III

HOUSEMADE TAGLIOLINI ALFREDO
black truffle

IV

F1 SPLIT STRIP STEAK AND HOKKAIDO SCALLOP
f1 wagyu x angus, salsa verde

V

NUTELLA CREAM BIGNÈ
valrhona chocolate streusel, candied hazelnuts

COFFEE AND TEA

APPETIZERS & ANTIPASTI

SALUMI AND SELECT HOKKAIDO CHEESE PLATTER 3,500
seasonal japanese-crafted salumi, assorted hokkaido cheeses

BURRATA CAPRESE 1,800
heirloom tomato marinade, aged balsamic vinegar, prosciutto crudo

CALAMARI FRITTO 1,800
jalapeño mayonnaise and marinara dipping sauces

CHILLED SUMMER SQUASH CREAM ZUPPA 1,000
coconut, mint, pickled cucumber

SEA BASS CRUDO 1,800
citrus, summer beans, fennel pollen

WAGYU PIEDMONTESE 2,200
lean-cut niigata wagyu, tuna and caper foam

CAESAR SALAD 1,600
crispy prosciutto, crostini, baby gem lettuce, bagna càuda sauce

FARRO WALDORF SALAD 1,400
roasted eggplant, hazelnuts, date molasses

SEARED HOKKAIDO SCALLOPS 2,000
corn cream, crispy chorizo

PASTA

PACCHERI POMODORO 2,000
ricotta cream, fresh basil, olive ciabatta for dipping

VONGOLE AND MUSSEL SPAGHETTONI 2,300
hamaguri clams, mussels, cured egg

WILD BOAR RAGÙ PAPPARDELLE 2,600
rosemary, parmesan

PISTACHIO GNOCCHI CARBONARA 2,900
guanciale, black pepper

FRESH PASTA TAGLIATELLE WAGYU BOLOGNESE 2,600
bone marrow

GENOVESE RISOTTO 2,300
acquerello rice, pine nuts, pepperoncino sauce

HOUSEMADE ZUCCHINI AND MINT TORTELLONI 3,500
burrata cheese, saffron

All prices include 10% consumption tax.
Please discuss any food allergies or dietary requirements with your server.

SECONDI

ORA KING SALMON 3,200
grilled orange-citrus sauce and basil oil

MEDITERRANEAN SEA BASS 3,800
marinated cucumber salad, capers, olives

VEAL MILANESE 51 7,000
classic preparation with arugula salad

CHARRED LAMB SCOTTADITO 6,200
mint purée, lamb jus

BISTECCA 20,000
32oz (900g) f1 wagyu x angus, tuscan-inspired

F1 SPLIT STRIP STEAK
f1 wagyu x angus, salsa verde, selection of housemade salts
6oz (170g) 6,500
12oz (340g) 12,500
add seared hokkaido scallop +900

CONTORNI

ROSEMARY-FRIED POTATOES 1,300
brown butter

CHARGRILLED BABY GEM LETTUCE 1,100
citronette sauce

GARLIC SPINACH 900

SPEZIATE ONION RINGS 1,100
salted mix spice, clear tomato sauce