

The Trip...€80

Kanazawa

Natural oyster, lime and chili pepper, fresh mint sorbet and false marzipan pearls

Giarratana

Yellowtail on Giarratana's onion cream and lemongrass, crisp quinoa

Scicli

Salt cod heart on topinambour cream, chips perfumed with tonka fava beans

Taiwan

Slow cooking Pork belly, "niputedda" served with its soup

Valeggio

Pupkin tortelli pasta on parmigiano fondue 36 month and Palazzolo Acreide's truffle

Colonia

Nailed Turbot with wild vegetable served with dashi and crunchy amaranth

Palermo

Sweet "Sfincone"

Kyoto

Vanilla savoiard biscuit, mascarpone cheese and coffee ice cream