



A culinary virtuoso, Chef Luca Russo's extensive experience spans some of the world's most prestigious establishments. His gastronomic journey includes working in renowned kitchens of 1, 2, and 3 Michelin-starred restaurants around the Mediterranean. Most recently, Chef Luca Russo served as the Sous Chef in a distinguished two-Michelin-star restaurant in Mallorca, Spain

## COLD APPETISERS

<b>Red Sky Caesar salad</b> <b>G L S P</b>	<b>555</b>
<i>Baby cos, home cured bacon garlic croutons</i>	
<b>Wagyu beef tartare</b> <b>L N</b>	<b>940</b>
<i>Grilled marrow, summer truffle, Dijon mustard</i>	
<b>Alaskan king crab salad</b> <b>L S</b>	<b>990</b>
<i>Red radish, cucumber, salicornia</i>	
<b>6 Oysters</b> <b>S</b>	
<i>La Friandise special N4</i>	<b>940</b>
<i>Special Cocollos N2</i>	<b>1,295</b>
<b>Maine lobster tail</b> <b>L S G</b>	<b>1,520</b>
<i>Butter poached lobster, tomato gazpacho avocado coulis, Sorrento lemon gel</i>	
<b>Yellowfin tuna tartare</b> <b>L S N G</b>	<b>1,650</b>
<i>Pistachio coulis, Oscietra caviar</i>	
<b>Hamachi tiradito</b> <b>S</b>	<b>1,190</b>
<i>Citrus sauce, avocado and finger lime</i>	

## SOUPS

<b>Mushroom cappuccino</b> <b>L V</b>	<b>550</b>
<i>Black truffle infusion</i>	
<b>Red Sky bisque</b> <b>L S</b>	<b>650</b>
<i>Crispy lobster claw</i>	

## WARM APPETISERS

<b>Fagottelli with foie gras</b> <b>L G</b>	<b>1,450</b>
<i>Madeira sauce and truffle</i>	
<b>Hokkaido scallops</b> <b>L S P N</b>	<b>1,210</b>
<i>Hazelnut, bacon and parmesan</i>	
<b>Pan seared foie gras</b>	<b>1,520</b>
<i>Wild rocket and pomegranate balsamic dressing</i>	
<b>Charred "Fremantle"</b> <b>L S</b>	<b>1,390</b>
<b>Grilled octopus</b>	
<i>Burrata, lemon and basil</i>	

## RED SKY CLASSICS

<b>Surf and Turf</b> <b>L S P</b>	
<i>Wagyu sirloin, "Joselito" Iberico Pluma pork Gundagai lamb loin, Alaskan king crab, Hokkaido scallops Maine lobster, tiger prawns, mashed potato mushrooms, asparagus, French fries</i>	
	<b>7,555</b>
<b>Seafood On Ice</b> <b>S</b>	
<i>Maine lobster, fines de Claire oysters Alaskan king crab, giant tiger prawns, keta caviar langoustines, bouchot mussels, condiments, dips</i>	
	<b>7,555</b>
<b>Caviars GIAVERI</b> <b>G L S</b>	
<i>30 grams, classic condiments</i>	
<i>Oscietra Classic</i>	<b>3,100</b>
<i>Beluga Siberian</i>	<b>5,200</b>

## MAINE LOBSTER

<b>Grilled</b> <b>L S</b>	
<i>Drawn butter, grilled asparagus mashed potato</i>	
	<b>2,850</b>
<b>Thermidor</b> <b>G L S</b>	
<i>Au Gratin, button mushrooms Rémy Martin Cognac, Hollandaise sauce</i>	
	<b>2,850</b>
<b>Spaghetti</b> <b>G L S</b>	
<i>Mancini spaghetti, pink garlic extra virgin olive oil</i>	
	<b>2,850</b>

## BLUE OCEAN

<b>Tagliolini</b> <b>L S</b>	<b>1,495</b>
<i>Smoked salmon infused pasta Champagne sauce, Oscietra caviar</i>	
<b>Tuna cheek</b> <b>L N</b>	<b>1,450</b>
<i>Piquillo peppers and aromatic pesto salad</i>	
<b>Risotto</b> <b>L S</b>	<b>1,590</b>
<i>"Mazzara" red prawns, porcini sauce, burrata</i>	
<b>King salmon</b> <b>L S</b>	<b>1,850</b>
<i>Lemon gel, asparagus, lemon butter sauce</i>	
<b>Snow fish</b> <b>L S</b>	<b>1,995</b>
<i>Young spinach and champagne sauce and crispy leeks</i>	

## GREEN LAND

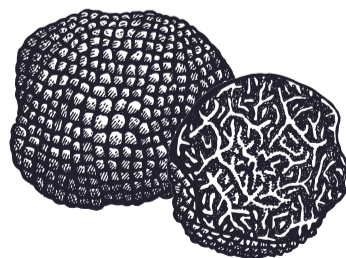
<b>"Gundagai" lamb</b> <b>L N</b>	<b>1,995</b>
<i>Hazelnut sauce, potato confit, truffle sauce</i>	
<b>"Klong Phai" chicken</b> <b>G L</b>	<b>1,350</b>
<i>Porcini mushrooms, mashed potato, truffle</i>	
<b>Glazed wagyu beef cheek</b> <b>L</b>	<b>1,690</b>
<i>Morels mushroom</i>	
<b>Steak frites</b> <b>G L</b>	<b>2,150</b>
<i>In-house dry-aged wagyu rib-eye French fries, béarnaise sauce</i>	
<b>Wagyu tenderloin</b> <b>G L</b>	<b>2,890</b>
<i>Rossini style, black truffle, foie gras Madeira sauce</i>	
<b>Hitachi wagyu sirloin A4</b> <b>G L</b>	<b>3,450</b>
<i>Potato mille-feuille, demi-glace and spinach</i>	

<b>French fries</b> <b>V G</b>	<b>310</b>
<b>Velvety mashed potatoes</b> <b>L V G</b>	<b>310</b>
<b>Creamy spinach</b> <b>L V</b>	<b>310</b>

## SIDES

<b>Sautéed button mushrooms</b> <b>L V</b>	<b>310</b>
<b>Roasted potatoes</b> <b>V</b>	<b>310</b>
<b>Green asparagus</b> <b>V</b>	<b>310</b>

## BLACK TRUFFLE SEASONAL MENU



**Stracciatella**  
Marinated red prawns  
cured lemons  
and black truffle  
950++  
**L S**

**Tagliolini "Red Sky"**  
Alpine butter  
aged parmesan  
black truffle  
1,150++  
**G L V**

**Parmigiano  
filled fagottelli**  
Wild mushrooms  
walnuts and black truffle  
1,150++  
**G L V N**

**Slow-cooked  
beef short ribs 72-hour**  
Jerusalem artichoke  
and black truffle  
2,350++

**L** Chef recommended **G** Contains Gluten **L** Contains Lactose **S** Contains Seafood, Crustacean or Molluscs **P** Contains Pork **N** Contains Nuts **V** Vegetarian

All prices are subject to 10% service charge and 7% government tax.