

# DINNER MENU

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## ENTREE

Italian burrata, caponata, taggiasche olives  
*(vegetarian)*

*or*

Roasted thin sliced duck breast, salad, berry coulis

## STARTER

Insalata Mediterranean  
*(vegetarian)*

*or*

Mango, prawn salad, basil oil

## SOUP

Minestrone  
*(vegetarian)*

*or*

Soup of the day

## PRIMI

Risotto porcini, truffle aroma  
*(vegetarian)*

*or*

Home-made tagliolini, garlic, prawns, lobster bisque

## SECONDI

Eggplant parmigiana  
*(vegetarian)*

*or*

Pan-seared salmon, butter lemon sauce, garlic vegetables

*or*

Slow-cooked beef cheek, mashed potato, seasonal vegetables

## CHEESE

Blue cheese mousse, lemon zest, acacia honey

## DESSERT

Italian meringue, passionfruit sorbet, almond flakes  
*(vegetarian)*

*or*

Deconstructed tiramisu  
*(vegetarian)*

# PREMIUM DINNER MENU

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## ENTREE

Italian burrata, caponata, taggiasche olives  
*(vegetarian)*

## STARTER

Organic quinoa, sautéed vegetable, fresh mint, sage  
*(vegetarian)*

*or*

Marinated Hokkaido scallop carpaccio, chives, bottarga, avocado mousse

## SOUP

Organic vegetables velouté, truffle aroma  
*(vegetarian)*

*or*

Soup of the day

## PRIMI

Truffle bottoni ravioli, parmesan cheese sauce  
*(vegetarian)*

*or*

Capellini pasta, lobster

## SECONDI

Eggplant parmigiana  
*(vegetarian)*

*or*

Baby lettuce wrapped seabass, hollandaise sauce

*or*

Roasted baby lamb rack, seasonal vegetables, lamb jus

*or*

Sliced wagyu ribeye, rosemary, Barolo reduction, garlic butter vegetables

## CHEESE

Assorted cheese platter

## DESSERT

Mango panna cotta  
*(vegetarian)*

*or*

Apple parcel, vanilla cream  
*(vegetarian)*

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5 courses: \$168++ per person • 7 courses: \$188++ per person  
3-course kids' menu (ages 6-11): \$28++ per person  
Coffee and tea not included