

DINNER MENU

ENTRÉE

Stracciatella di burrata with Sicilian caponata, taggiasche olives
(vegetarian)

or

Thin sliced beef carpaccio, balsamic, shaved parmesan cheese

STARTER

Insalata Mediterranean

(vegetarian)

or

Marinated mango and cured salmon, avocado tartar, basil oil

SOUP

Minestrone

(vegetarian)

or

Soup of the day

PRIMI

Risotto Burrata, tomato dust and capers

(vegetarian)

or

Eggs tagliolini, aglio olio, prawns, lobster bisque

SECONDI

Baked eggplant parmigiana, tomato coulis

(vegetarian)

or

Slow-cooked beef cheek, mashed potato, seasonal vegetables

CHEESE

Blue cheese mousse, lemon zest, acacia honey

DESSERT

Earl grey crème caramel

(vegetarian)

or

Dark and white chocolate mousse

(vegetarian)

PREMIUM DINNER MENU

ENTRÉE

Stracciatella di burrata with Sicilian caponata, taggiasche olives
(vegetarian)

STARTER

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

or

Marinated Hokkaido scallop carpaccio, chives, bottarga, avocado tartare

SOUP

Minestrone del Contadino
(vegetarian)

or

Soup of the day

PRIMI

Truffles risotto with porcini mushrooms
(vegetarian)

or

Capellini pasta, lobster, garlic and thyme

SECONDI

Baked eggplant parmigiana, tomato coulis
(vegetarian)

or

Pan-seared salmon fillet, smoked caviar sauce, vegetables

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 cake & crumbles biscotti
(vegetarian)

or

Apple parcel, vanilla cream
(vegetarian)

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