

DINNER MENU

ENTRÉE

Stracciatella di burrata, Sicilian caponata, taggiasche olives
(vegetarian)
or
Thin sliced beef carpaccio, balsamic, shaved parmesan cheese

STARTER

Insalata Mediterranean
(vegetarian)
or
Cured salmon, marinated mango, avocado tartar, basil oil

SOUP

Minestrone del Contadino
(vegetarian)
or
Soup of the day

PRIMI

Risotto burrata, tomato dust and capers
(vegetarian)
or
Egg 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
Deconstructed tiramisu
(vegetarian)

PREMIUM DINNER MENU

ENTRÉE

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

or

Thin sliced beef carpaccio, balsamic, shaved parmesan cheese

STARTER

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

or

Pan seared Hokkaido scallop, asparagus, lobster sauce, salmon roe

SOUP

Minestrone del Contadino
(vegetarian)

or

Soup of the day

PRIMI

Garganelli pasta, Iberico pork ragout, pecorino cloud
or

Lobster capellini pasta, white wine, shallot

SECONDI

Baked eggplant parmigiana, tomato coulis
(vegetarian)

or

Mediterranean octopus, mashed potatoes, chives

or

Roasted baby lamb rack, seasonal vegetables, lamb jus

or

Slow-cooked beef cheek, Barbaresco wine sauce, seasonal 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