

SEASONAL MENU

5 Course Set Menu \$78⁺⁺
Please Inform us of dietary restriction

STARTER

PROSCIUTTO Parma Pork Ham served with White Truffle - Parmigiano Cream

Or

TUNA Loin Poached with Herbs Served Cold, with Its Own Sauce, Cappers and Extra Virgin Olive Oil Pearls

Or

HALF BOSTON LOBSTER IN 2 WAYS add \$18⁺⁺

Poached served cold with Spicy Mayonnaise and Its' Own Hot Broth

PRIMI

PUGLIA'S BURRATA 120 Grams Cow Milk Cheese Marinated In Beetroot, Basil Pesto and Green Asparagus [v]

Or

ZUPPA – SOUP Thick Creamy Roasted Cauliflower with Cumin, Avruga Caviar
[vegetarian without caviar]

PASTA

FETTUCINE HOME-MADE PASTA With Slow Cooked Oxtail Ragout and Gremolata

Or

LASAGNA HOME-MADE PASTA Baked In Layer with Crab, Its Own Bisque Béchamel

MAIN

SEABASS Mediterranean Seabass Fillet Gratinated with Sea Urchin Sauce "Thermidor" and Zucchini

Or

BEEF Slow Cooked Short Rib with Bone-in With Black Pepper, Mashed Potatoes

Or

add \$18⁺⁺ Oyster Beef Rare butcher's tender cut from the hip of a cow

250 GRAMS SPANISH STEAK Grilled Medium Rare

Served With Honey - Balsamico Comfit of Colourful Carrots

DESSERT

CHEESE Black Truffle Pecorino Sheep Milk, Honeycomb [v]

Or

CHOCOLATE Dark 85% Venezuelan Chocolate, Black Figs, Caramelized Red Wine Sauce [v]

Or

BLUEBERRY Marinated and served with Vanilla Ice Cream [v]

Or

MOUSSE Mascarpone 'Spuma', Candied Orange-Fruits [v]

WINE PAIRING add \$39⁺⁺ [Please ask our staff]

3 seasonal wines – Sparkling, white and red selected to complement your dining experience.

All prices are subject to 10% service charge & the prevailing taxes.