

# Seasonal Menu

5 Course Set Menu \$78<sup>++</sup>  
Please Inform us of dietary restriction

## ENTRÉE

**SERRANO** 60 Grams Served With Slow Cooked Onion and Bruschetta Bread  
Or

**SCOTTISH SALMON** 100 Grams Smoked Carpaccio, Sour Crème And Crispy Capers,  
Pearl Dressing

Or

add \$21<sup>++</sup> **CAVIAR OSCIETRA** 10 Gram Russia Sturgeon, Sour Crème, Blinis, Sliced Cucumber

## STARTERS

**BURRATA** 120 Grams Cow Milk Cheese With Raw Vegetables Ratatouille "Caponata"  
Marinated In Balsamico-Olives [v]

Or

**SOUP** Thick Creamy Potato With Braised Whole Black Truffle [v]

Or

add \$18<sup>++</sup> **HALF BOSTON LOBSTER IN 2 WAYS**

Poached Served Cold With Spicy Mayonnaise And Its' Own Hot Broth

## PASTA

**ANGEL HAIR PASTA** With Braised "Tuscan" Pork Ragout In White Wine, "Gremolata" Herbs  
Or

**TAGLIOLINI SQUID INK PASTA** With Octopus - Cherry Tomatoes In Garlic-Oil And Chilli Comfit  
A.O.P.

## MAIN

**CRAB** Baked Spider Crab Meat In Shell With Cauliflowers-Basil Pesto, Its' Own Garnish  
And Bisque Sauce

Or

**BEEF** Cheek Slow Cooked With Onions-Red Wine And Served With Smoked Eggplant Pulp

Or

add \$12<sup>++</sup> **BABY SCALLOPS** 150 Grams "Cappesante" Breaded With Pesto  
Served In With Broccoli-Mashed Potatoes

## DESSERT

**CHEESE "WHY NOT"** Toma Cow Milk, Oakwood Baked with Black Pepper,  
Served with Italian Acacia Flower Honey [v]

Or

**PURE** 85% Venezuelan Dark Chocolate 'Ugly', Liquor Rum-Raisin [v]

Or

**MOUSSE** Mascarpone Vanilla "Spuma" With Grounded Coffee And Caramelised Espresso [v]

Or

**RASPBERRIES** "Lamponi", Lemon Crème And Its Own Juice [v]

**WINE PAIRING** add \$39<sup>++</sup> [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.