

L U N A

WELCOME —

Taco — Hamachi — Cucumber —
Bun — Tiger Prawn — Almond

AMUSE BOUCHE —

Tuna Beignet

ANTIPASTO —

Burrata — Tomato Sorbet — Basil Oil
OR

Octopus — Mediterranean Ponzu — Burnt Onion
OR

Smoked Beef Tartare — Black Olive — Puff Rice —
Bagna Cauda Sauce

PRIMI PIATTI —

Lobster Ravioli — Saffron — Zucchini
OR

Beetroot Gnocchi — Horseradish Sauce —
Walnut — Pickled Daikon
OR

Taglioni Pasta — Black Truffle — Parmesan Emulsion
OR

Risotto — Smoked Duck Ham — Hazelnut — Balsamic

SECOND PIATTI —

Lamb Rack — Topinambur Textures — Red Wine Jus
OR

Cod Fish — Shellfish Dashi — Morel — Black Truffle
OR

Beef Tenderloin — Potato Mille Feuille —
Spinach Purée — Beef Jus

DOLCE —

Seasonal Fruit Salad — Smoked Fior di Latte Ice Cream
OR

Chocolate Mousse — Coffee — Coconut

This menu is available at USD 165 per person for guests on the Half Board and Half Board Plus Meal Plans. It is included for guests on the Dine Around All Inclusive Meal Plan. All prices are in USD, inclusive of 17% TGST and subject to a 10% service charge. Menu items and prices are subject to change without prior notice due to seasonality, availability, and applicable government taxes.