



Curated Culinary Journey

CHOICE OF ONE PER COURSE

Mediterranean Dips & Spreads, Tomato & Rosemary Focaccia (D/G/N)

olive tapenade – romanesco sauce – tzatziki – balsamic vinegar & evoo

Starter

Capresse Panna Cotta (D/G)

bocconcini, olive tapenade, rucola leaves, aged balsamic, crunchy flat bread

Chilled and Baked Oyster Combo (A/D/S)

fresh oysters, tomato-olive relish, baked oysters, feta, ouzo

Marinated Diced Tuna (A/S)

plums, gazpacho, cheese twist

Angus Beef Carpaccio (D)

argula, pecorino, capers, evoo and aged balsamic

Harira Soup (V)

spiced chickpea-lentil soup, gluten free pasta, cilantro

Intermediate Course

Wild Mushroom Arancini (A/G)

basil infused tomato coulis

Handcrafted Culurgiones Ogliastrina (D/G)

sardinian potato-pecorino wheat dumplings, sage-butter sauce, tomato coulis

Main

Classical Seafood Stew (A/G/S)

assorted seafood, tomato-wine sauce, Roman garum, toasted sourdough

Roasted Provençale Herb-Crusted Lamb Cutlet (D/G/N)

lamb bolognese ravioli, pecorino-parsley pesto, eggplant and bell pepper caponata

Smoked Duck Breast (A/N)

black mission figs, olives, root vegetables, toasted pine nuts, raisins, couscous and aged balsamic reduction

Vegan Stuffed Baked Eggplant (N/V)

herbed quinoa, roasted vegetables, pomegranate ruby, micro greens, tahini-lemon drizzle

Dessert

Warm Apple Tarte Tatin (D/G/N)

orange blossom water, date syrup, crushed pistachios

Chocolate Zuccotto (A/D/G/N)

Tuscan chocolate cake, ricotta cheese

Vegan Chocolate-Avocado Mousse and Fresh Berries (V)

A Alcohol D Dairy G Gluten S Seafood V Vegetarian N Nuts

Three Course – USD 90 PP (no supplement for guests on VI meal plan) /

Four Course – USD 105 PP (for guests on VI meal plan – USD 25 PP supplement) / For guests on HB/FB meal plans 30% off on all prices

Kindly notify one of our team members if you have any allergic intolerances. Prices are in USD and inclusive of 10% service charge and 16% GST (government tax).



KIDS' MENU

	PRICE	VI
Cream of Tomato Soup V G With Buttered Bread Croutons	12	-
Hummus with Crudités Sticks V Creamy Hummus, with Carrot, Cucumber and Celery Sticks	12	-
Tomato, Mozzarella and Basil Salad V	14	-
Spinach and Ricotta Cheese Ravioli V G Ravioli with Spinach and Ricotta Cheese Filling, in Mediterranean Tomato Sauce	16	-
Spaghetti with Creamy Cheese Sauce V G	18	-
Mediterranean White Fish Fillet S Oven Baked White Fish Fillet, Covered with Mediterranean Juice Salsa on a Bed of Sautéed Spinach	22	-
Chicken Nuggets Served with French Fries G	18	-
Black Angus Beef Tenderloin Served with Mashed Potato, Mixed Roasted Vegetables and Beef Jus	27	-
Dessert		
Chocolate Brownie with Chocolate Chips Cookie G	12	-
Banana Split N	12	-
Fruit Salad with Choice of Ice Cream	12	-

V Vegetarian **S** Seafood **A** Alcohol **N** Nuts **G** Gluten

Our kids' menu is designed for young diners under 12 years old

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