

TABLE FOR

two

ANTIPASTO

BURRATA ALLE FRAGOLE (D)(N)

Strawberry, Yellow Cherry Tomato, Pistachio, Amarena Caviar
Balsamic, Arugula, Pesto and Toasted Bread

PRIMO

RISOTTO AL POMODORO CON GAMBERI (D)(S)

Carnaroli Tomato Risotto, Sautéed Shrimps, Asparagus
Candid Tomato and Basil

CLEANSER

HIBISCUS AND RASPBERRY SORBET

MAIN COURSE

SALMONE SCOTTATO CON FREGOLA (D)

Seared Salmon, Lemony Creamy
Peas and Sun-Dried Tomato Fregola Topped
with Fried Leek

or

FILETTO DI MANZO (D)

Grilled Beef Tenderloin 150g,
Served with Mashed Potato, Caramelized Beetroot
Brussels sprout Finished with Rich Beef Jus.

DESSERT

RED VELVET CAKE (D)

White Chocolate Mouse and Cream Cheese Frosting

70jds ++ per person

Please let us know of any dietary preferences or food allergies we should be
aware of in the preparation of your meal.

V – Vegetarian VE – Vegan G – Gluten-free D – Dairy N – Nuts H – Homemade FF – Fat Free
O – Organic LF – Lactose Free * – Signature L – Locally sourced S – Shellfish

