

Lunch Menu

STARTER

Insalata Mediterranean
(vegetarian)
or
Truffle chicken liver brulee, leek, local herbs, roasted focaccia
or
Mackerel, roasted polenta, dill, avocado gazpacho
or
Sea urchin, Alaskan king crab rice roll, salmon roe, foam (additional \$10)

SOUP

Chef's special soup of the day
or
Italian tomato soup
(vegetarian)

MAIN

Handmade trofie, fresh crab meat
or
Wild smoked duck, Mediterranean herbs
or
42 degrees slow cooked salmon, sour lettuce, red wine sauce
or
3 style roasted cabbage, sour cream, seasonal herbs
(vegetarian)
or
Chef's Special: Linguine, fresh sea urchin, smoked black caviar (additional \$15)

DESSERT

Pineapple sorbet, fresh fruits
(vegetarian)
or
Italian tiramisu
(vegetarian)
or
Cheese platter (additional \$10)
(vegetarian)

3 courses: \$45++ per person • 4 courses: \$52++ per person
Coffee and tea not included

A La Carte

STARTER

Insalata Mediterranean
(vegetarian)
22

Green asparagus, poached egg, taleggio, black truffle
(vegetarian)
24

Truffle chicken liver brulee, leek, local herbs, roasted focaccia
26

Roasted Mediterranean octopus, watermelon, dill, leek
26

Foie gras, apple, berries, dark chocolate
28

Sea urchin, Alaskan king crab, rice roll, salmon roe, foam
32

Sicilian red prawn tartare, pineapple, red radish, raspberry
vinegar caviar, prawn bisque
32

SOUP

Chef's special soup of the day
16

Mushroom soup, umbrian truffle, crystalised pinenuts
(vegetarian)
18

A La Carte

PRIMI

Hand-made papadelle, lamb ragout, pecorino cheese
26

Risotto, porcini mushroom, black truffle
(vegetarian)
28

Saffron risotto, wagyu beef, berries
30

Angel hair, fresh sea urchin, smoked black caviar
(choice of hot or cold)
32

Hand-made squid ink tagliolini, king prawn, tarragon, bottarga
34

Trofie, lobster, tomato, garlic, onion, fresh mint
38

SIDES

Baby potatoes, crème fraiche, chives
14

Grilled asparagus, sea salt
(vegetarian)
15

Brussel sprouts, garlic, fresh ground black pepper
18

A La Carte

MAIN

3 style roasted cabbage, sour cream, seasonal herbs
(vegetarian)
18

Frog leg, Italian tempura
36

Suckling pig, chestnut, potato
38

Boneless lamb rack, prune sauce
40

Cod fish, green asparagus, butter lemon sauce, smoked caviar
44
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Weekly seafood catch
(market price)
.....

Steak of the week
(market price)
.....

Tomahawk
(upon request)
.....

A La Carte

CHEESE

Stracciatella, pineapple sorbet, nutmeg
(vegetarian)

16

Assorted cheese platter
(vegetarian)

Half portion: 18

Full portion: 28

DESSERT

Passion fruit, raspberry meringue, rose lychee sorbet
(vegetarian)

18

Chocolate crumble, white meringue, raspberry, mango sorbet

18

The Mandarin
(vegetarian)

18