



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).