

## DEGUSTATION SET MENU

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### GAMBERO DI MAZARA

Mazara Red Prawn served with Passion Fruit Jelly and Tomato Emulsion

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### RISOTTO WITH BEETROOT AND GORGONZOLA

Carnaroli Risotto served with Beetroot and Gorgonzola Cheese

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### ACQUA PAZZA

Simmered Red Grouper Fillet in A Broth of Mussels and Clams

-Or -

### MANZO

Grilled Beef Tenderloin served with sautéed Forest Mushrooms in Green Pepper Sauce

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### BASIL PANNACOTA

Basil flavoured Eggless Custard served with Honey Mascarpone Cheese Sauce

*\$78++ menu only per person*

*\$118 ++ with wine pairing per person*

## VEGETARIAN SET MENU (V)

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### MIX SALAD

Fresh Mix Salad with Passion Fruit Dressing

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### RISOTTO BEETROOT WITH CONGOOZOLA

Carnaroli Risotto served with beetroot and Gorgonzola Cheese

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### SPAGHETTI ALIO OLIO

Classic Spaghetti Pasta with Garlic, Olive Oil and Chilli

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### GELATI

Selection of Our Ice Cream and Sorbet

*\$58++ menu only per person*

*\$98 ++ with wine pairing per person*



*Chef's Recommendation*

*vVegetarian*

*Management shall not be liable for any damage to your personal items placed on the table*

*Prices are subject to 10% service charge and 7% GST*