Aperitivi

Campari Martini Bianco, Rosso Pimm's No.1 Aperol	18 18 18
Champagne "R" de Ruinart, Reims Veuve Clicquot Rosé, Reims Ruinart Blanc de Blancs, Reims Dom Pérignon 2003, Epernay	28 38 48 88
White Wine Chablis, Christian Moreau 2012, Burgundy, France Sancerre, Les Baronnes, Henri Bourgeois 2011, Loire, France Riesling, Hugel 2010, Alsace, France Pinot Grigio, Pighin 2012, Friuli-Grave, Italy Chardonnay, Vasse Felix 2012, Margaret River, Australia Sauvignon Blanc, Dog Point 2012, Marlborough, New Zealand Sauvignon Blanc, Picol, 2010, Friuli, Italy Grüner Veltliner, Obere Steigen, 2012, Traisental DAC, Austria	24 24 20 18 20 22 28 24
Rosé Wine Château D'Esclans 2009, Côtes de Provence, France,	20
Red Wine Château la Tour de By 2008, Haut-Médoc, Bordeaux, France Chianti Classico Riserva, Marchesi Antinori Merlot, Elderton 2011, Barossa, Australia Shiraz, The Lodge Hill 2011, Jim Barry, Clare Valley, Australia Cabernet Sauvignon, Starmont 2009, Napa Valley, USA Pinot Noir, Greystone 2011, Waipara Valley, New Zealand Nebbiolo, Cantina del Pino, 2011, Piedmont, Italy	24 24 24 24 24 24
Cocktails Bellini – Champagne, peach purée Mandarin Sling – Mandarin vodka, midori, passion fruit, peach, orange Mandarin Spritz – Aperol, prosecco, orange, soda	34 24 24

Antipasti

	Terrina di fegato grasso Port wine marinated foie gras terrine with confit grapes and Muscat jelly	36
邻	Burrata tradizionale Traditional Apulia burra ta mozzarella cheese served with heirloom tomatoes, black olive soil, micro rocket cress and basil pesto	28
	Bufala saltata Sautéed buffalo mozzarella wrapped in Parma ham, served with baby rocket salad, parmesan shavings and aged balsamico	32
	Cannelloni di granchio Jumbo crab tartare wrapped in lobster bisque jelly, hass avocado mousse, spicy mango salsa and lemon zest dressing	36
	Asparagi alla griglia Grilled asparagus with aged Iberico de Bellota ham, Buffalo mozzarella cheese and morel ragoût	28
	Capesante al tartufo Seared Hokkaido scallop with creamed leek, lobster jus and truffle emulsion	38

Zuppe

	Zuppa d'astice Lobster bisque minestrone with seared Hokkaido scallop and basil pesto	20
9	Vellutata di zucca Velouté of butternut squash with fricassée of pumpkin, crispy sage and Pecorino Romano crisps	16
9	Zuppa di funghi Wild forest mushroom soup with mushroom duxelle and white truffle foam	18
	Pasta	
	Personal preference of long or short pasta	
	Fettuccine, Linguine, Spaghetti, Penne, Orecchiette	
	Individual choice of signature sauces	
	Lobster, seafood, parsley, garlic and olive oil	42
9	Creamy wild mushroom ragoût and basil pesto	28
	Anchovies, capers, olives, parsley and tomatoes	26
9	Cherry tomatoes, fresh basil, parmigiano reggiano	24
	Bacon, egg yolk, cream, parmigiano reggiano and pepper	24

Dolce Vita Specialties

	Tris di pasta Chef's daily choice of three assorted home-made pasta specialties, accompanied by selected sauces	40
	Cannelloni con coda di bue e foie gras Oxtail and foie gras cannelloni with creamed spinach and parmesan tuile	38
	Ravioli all' astice e frutti di mare Hand-made ravioli with prime shellfish and sautéed lobster tail with leek coulis and lobster sauce verges	48
9	Tortellini ai pomodori secchi e pecorino Hand crafted tortellini stuffed with semi-dried tomatoes, pecorino and pine nuts, served with basil pesto	30
	Risotto al tartufo Acquerello risotto with black truffles, sautéed mushrooms, seared foie gras and white truffle foam	39
9	Risotto alla milanese Acquerello risotto with saffron and spring vegetables	28
		1312

Pesce

Merluzzo al pesto Roasted cod fish with prime seafood-saffron risotto, sautéed baby spinach and home-made basil pesto	42
Branzino scottato Pan-fried sea bass with piquillos purée, baby vegetables and Amalfi lemon dressing	48
Barramundi in crosta di sale (for two) Salt baked Barramundi with sautéed vegetables and roasted potatoes (Please allow 30 minutes cooking time)	88
Zuppetta di pesce all'acqua pazza Seafood braised in shellfish broth with spring onion, potatoes, fennel and cherry tomatoes	52
Astice alla griglia 500g whole grilled Maine lobster with sautéed wild mushrooms, parsley potatoes and melted herb butter	62

Spa cuisine 🕸

Carne

Braciole di Iberico Roasted Iberico pork chop with parsnip purée, Sambuca-braised fennel and Pinot Noir-chorizo sauce	52
Petto d'anatra arrosto Pan roasted duck breast with truffle-scented polenta, braised red cabbage and Kirsch-morello cherry sauce	48
Ossobuco alla milanese Red wine braised veal ossobuco with saffron risotto, confit cherry tomatoes and gremolata	52
Medaglione di vitello al prosciutto Prosciutto wrapped medallion of milk-fed veal tenderloin with potato purée, asparagus, fricassée of morel and Madeira sauce	58
Filetto di manzo Dry aged Angus beef tenderloin with celeriac purée, balsamic glazed baby vegetables, foie gras air and port jus	62