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KITCHEN & BAR

STARTERS

	A4 Wagyu beef carpaccio <i>Parmesan pannacotta, aged balsamic</i>	600
	Deep-fried calamari & prawns <i>Balsamic reduction</i>	370
	 Brown crab and tomato cannelloni <i>Sturgeon caviar, avocado mousse</i>	690
	Imported cold cuts & cheese	Small 580 Medium 950
	Parma & melon <i>Emilia-Romagna Parma ham (D.O.P.), fresh cantaloupe</i>	610
	Pan fried foie gras <i>Pickled Thai pineapple, walnut</i>	800
	Black mussels "Mariniere style" <i>Grilled lemon, focaccia, white wine</i>	640
	Hokkaido scallops <i>Sturgeon cream, yoghurt, quinoa</i>	690
	Parmesan cheese soufflé <i>Grilled vegetables, balsamic pearls</i>	490
	Burrata D.O.P. <i>Cherry tomatoes, rocket, pesto</i>	580

SOUPS AND SALADS

	Sardinian Lobster Salad <i>Red onion, cherry tomatoes, celery</i>	620
	Avocado & prawns <i>Baby fennel, fresh orange</i>	510
	Rocket salad <i>Italian sausage, parmesan cheese, cherry tomatoes</i>	520
	Jerusalem artichoke soup <i>Potato, black truffle from Norcia</i>	450
	Sweet corn soup <i>Tomato braised, baby octopus</i>	370



Contains pork



Vegetarian



Chef's Signature dishes



Balanced diet



Inspired by Her





** Denominazione di Origine Protetta (D.O.P.) certified – The produce in which you are about to enjoy has gone through a scrupulous quality process in Italy and is guaranteed to be unique, inimitable and of high quality and is strictly regulated by the Italian government.

All prices are subject to a 10% service charge and any applicable taxes.

PASTA AND RICE

	Spaghetti or Penne <i>With Carbonara, Amatriciana or Pomodoro</i>	410
	Homemade black ink lobster ravioli <i>Light tomato sauce, crispy basil</i>	690
	Homemade foie gras ravioli <i>Ricotta cheese, truffle cream</i>	690
	Prawns & pork cheek spaghetti <i>Garlic, chili, sopressata ham, olive oil</i>	580
	Parmesan truffle pappardelle <i>Porcini mushroom sauce</i>	960
	Rosemary risotto <i>Prosecco, black truffle, asparagus veloutée, roast snow fish</i>	690
	Seafood spaghetti <i>Squid, prawn, clam, Tasmanian black mussel, chili, cherry tomatoes, white wine sauce</i>	580
	Lobster linguine <i>Brandy, cherry tomato sauce</i>	1,350
	Smoked haddock risotto <i>Spinach, slow cooked egg</i>	500

LAND & SEA

	Stuffed chicken breast <i>Chicken breast wrapped with pancetta, filled with mozzarella cheese, sun dried tomato and truffle sauce</i>	820
	150 days grain fed Australian angus beef tenderloin "ROSSINI" <i>Fried foie gras, black truffle, red wine sauce</i>	1,650
	Pan fried snow fish <i>Grilled polenta, spinach, tomatoes, anchovies, olives, caper sauce</i>	1,610
	Australian lamb loin <i>Braised shoulder, eggplant caviar</i>	990
	Andaman seabass <i>Black olive tapenade, clam farfalle</i>	720
	Salmon trout <i>Leek, beetroot, quinoa, dill sauce</i>	830



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TO SHARE

USDA prime black angus tomahawk - 1.2 Kg <i>Roasted potatoes, vegetables</i>	3,900
Australian grass fed "Chateaubriand" - 400 G <i>Roasted potatoes, vegetables</i>	2,500

DESSERTS

 Valrhona dark chocolate <i>Served 4 ways</i>	440
 White tiramisù <i>Strawberry and sliced almond</i>	300
Traditional tiramisù	300
 Florence's dome <i>Prepared table side</i>	1,050
Amaretto crème brûlée <i>Tropical fruit, dry pistachio</i>	350
 Coffee Parfait <i>Madagascar vanilla, caramelized dry nuts</i> "This dish was created by our Medici women Chef Golf who took inspiration from a 3 star Michelin cook book."	370



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