

# Starters

**A4 wagyu beef carpaccio 580**  
*Parmesan pannacotta, aged balsamic*


**Deep-fried calamari & prawns 370**  
*Balsamic reduction*


  **Local mud crab and tomato cannelloni 580**  
*Sturgeon caviar, avocado mousse*

**Burrata artigiana 580**  
*Tomato coulis, mint salad, aged balsamic*

**Pan fried foie gras 800**  
*Pickled Thai pineapple, walnuts*

  **Black mussels “mariniere style” 550**  
*Grilled lemon, focaccia, white wine*

 **Hokkaido scallops 750**  
*Sturgeon cream, yoghurt, quinoa*

 **Cold cuts small 650 | medium 1,200**  
*Imported Italian cold cuts and condiments*

 **Cold cuts and cheese 1,450**  
*Imported Italian cold cuts & cheese delicacies*


# Salads and Soups

 **Jerusalem artichoke soup 480**  
*Potato, black truffle from Norcia*

**Crab and lobster bisque 550**  
*Garlic bread, seafood*

**Sardinian lobster salad 620**  
*Cherry tomatoes, lemon*

**Ahi tuna tartare 550**  
*Heritage tomatoes, lemon brioche*

 **Rocket salad 580**  
*Tomato braised, Italian sausage*

 **Prosciutto di san daniele salad 400**  
*Confit tomatoes, garlic, balsamic*

# Pasta and Rice

**Homemade lamb and foie gras tortellini 690**  
*Lamb jus, parmesan tuile*

 **Amatriciana | Spaghetti or Penne 350**  
*Pork cheek, onion, tomato sauce, pecorino Romano cheese*

  **Ricotta and parmesan ravioli 650**  
*Pea veloute, mushrooms a la grecque*

**Lobster linguine 1,300**  
*Whole Boston lobster linguini, brandy, cherry tomato sauce*

 **Carbonara | Spaghetti or Penne 350**  
*Pancetta, grana padano cheese, yolk*

  **Seafood spaghetti 580**  
*Squid, prawn, clam, Tasmanian black mussel, chili, cherry tomatoes, white wine sauce*

**Saffron and pumpkin risotto 820**  
*Wagyu beef cheek, gold leaf*

**Homemade tagliatelle with burrata 650**  
*San Marzano meets Chiang Mai*

**Thai crab risotto 790**  
*Shellfish bisque, butter sauce*

**Snow fish risotto 690**  
*Truffle risotto, prosecco*

  **Pomodoro | Spaghetti or Penne 350**  
*Plum tomato sauce, garlic, basil*

  **Prawn ravioli 620**  
*Lobster emulsion, flavors of summer*

**Foie gras ravioli 650**  
*Truffle cream*

# Land and Sea

**Stuffed chicken breast 780**  
*Chicken leg confit, foie gras ravioli and truffle cream*

**Australian lamb chops 890**  
*Italian barley risotto, balsamic jus*

  **Line caught Atlantic seabass 720**  
*Black olive tapenade, clam farfalle*

**Scottish salmon 830**  
*Zucchini, clams, scallops*

 **Happy pig in the garden 590**  
*Joe Sloane's pork tenderloin, grilled belly, cumin jus*



**Roasted red snapper 850**  
*Traditional peperonata, lemon, saffron potato*

 **Roasted snow fish 1,200**  
*Parmesan polenta, puttanesca*

**150 days grain fed Australian angus beef tenderloin “Rossini” 1,650**  
*Fried foie gras, red wine sauce*

 Contains pork  Vegetarian  Chef's Signature dishes  Balanced diet  Inspired by Her  
 50% of our vegetables are coming from royal project or sustainable sources

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

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## To Share

Grain fed Black Angus 3,900  
Tomahawk- 1.2 KG  
*Roasted potatoes, vegetables*

Australian grass fed 2,500  
"Chateaubriand"- 400 G  
*Roasted potatoes, vegetables*

 Joe Sloane's organic 1,500  
pork chop - 500 G  
*Grilled apples, hay, chutney*

Seabass in acqua pazza 1,150  
*Cherry tomato sauce, garlic, basil*

## Sweet Endings

 Chocolate brownie 440  
*Brownie, roasted white chocolate*

Vanilla panna cotta 410  
*Strawberries, pistachio sponge*

Tiramisu 300

 Florence's dome 1,050  
*Prepared by Chef on your table*

Crème brûlée 450  
*Roasted banana, chocolate mousse*

 Profiteroles 520  
*Lavender crème diplomat, burnt honey*

Traditional cannoli siciliani 250  
*Ricotta, pistachio*

Cheese board 700  
*Selection of Italian cheese*

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KITCHEN & BAR

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