









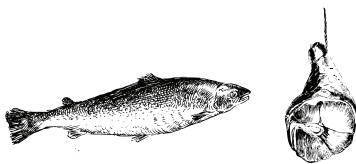
M | E | D | I | C | I
KITCHEN & BAR

Starters


	A4 WAGYU BEEF CARPACCIO 600 Parmesan pannacotta, aged balsamic		PAN FRIED FOIE GRAS 800 Pickled Thai pineapple, walnuts
	DEEP-FRIED CALAMARI & PRAWNS 370 Balsamic reduction		BLACK MUSSELS "MARINIÈRE STYLE" 640 Grilled lemon, focaccia, white wine
	LOCAL MUD CRAB AND TOMATO CANNELLONI 690 Sturgeon caviar, avocado mousse		HOKKAIDO SCALLOPS 690 Sturgeon cream, yoghurt, quinoa
	IMPORTED COLD CUTS & CHEESE Small 580/Medium 950		SLOW COOKED ORGANIC DUCK EGG 350 Bellota chorizo, porcini
	PROSCIUTTO DI SAN DANIELE SALAD 400 Confit tomatoes, garlic, balsamic		BURRATA ARTIGIANA 580 Asparagus, mint salad, aged balsamic



Land and Sea

STUFFED CHICKEN BREAST 780 Chicken leg confit, foie gras ravioli and truffle cream	ROASTED SNOW FISH 1,610 Parmesan, polenta, puttanesca
AUSTRALIAN LAMB CHOPS 990 Braised shoulder, eggplant caviar	VANILLA POACHED BOSTON LOBSTER 1,500 Dill gnocchi, saffron rouille
 LINE CAUGHT ANDAMAN SEABASS 720 Black olive tapenade, clam farfalle	150 DAYS GRAIN FED AUSTRALIAN ANGUS BEEF TENDERLOIN "ROSSINI" 1,650 Fried foie gras, black truffle, red wine sauce
ROASTED SALMON 830 Chorizo cassoulet, fennel	
 HAPPY PIG IN THE GARDEN 590 Joe Sloane's pork tenderloin, grilled belly, cumin jus	

 Contains pork  Vegetarian  Chef's Signature dishes  Balanced diet  Inspired by Her

 50% of our vegetables are coming from royal project or sustainable sources

** 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.

Salads and Soups

SARDINIAN LOBSTER SALAD 620
Red onion, cherry tomatoes, celery

AVOCADO & PRAWNS 510
Baby fennel, fresh orange

 **ROCKET SALAD** 520
Italian sausage, parmesan cheese, cherry tomatoes

 **JERUSALEM ARTICHOKE SOUP** 450
Potato, black truffle from Norcia

 **SWEET CORN SOUP** 370
Tomato braised, baby octopus

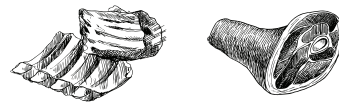
To Share

GRAIN FED BLACK ANGUS TOMAHAWK
- 1.2 KG 3,900
Roasted potatoes, vegetables

AUSTRALIAN GRASS FED "CHATEAUBRIAND"
- 400 G 2,500
Roasted potatoes, vegetables

LINE CAUGHT DOVER SOLE MARINIÈRE 2,500
Minted baby potatoes, sauteed spinach

 **JOE SLOANE'S ORGANIC PORK CHOP**
- 500 G 1,500
Grilled apples, hay, chutney



Pasta and Rice

SPAGHETTI OR PENNE 410
With Carbonara, Amatriciana or Pomodoro

 **HOMEMADE LAMB TORTELLINI AND FOIE GRAS** 690
Lamb jus, parmesan tuile

 **PRAWNS & PORK CHEEK SPAGHETTI** 580
Garlic, chili, sopressata ham, olive oil

 **PARMESAN TRUFFLE PAPPARDELLE** 960
Porcini mushroom sauce

 **SEAFOOD SPAGHETTI** 580
Squid, prawn, clam, Tasmanian black mussel, chili, cherry tomatoes, white wine sauce


ROSEMARY RISOTTO 730
Prosecco, black truffle, asparagus veloutée, roast snow fish

 **SMOKED HADDOCK RISOTTO** 500
Poached organic duck egg, spinach puree

THAI CRAB RISOTTO 820
Butter sauce, shellfish bisque



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Sweet Endings



VALRHONA DARK CHOCOLATE 440

Served 4 ways

VANILLA PANNA COTTA 410

Strawberries, pistachio sponge



TRADITIONAL TIRAMISÙ 300



FLORENCE'S DOME 1,050

Prepared by Chef on your table

AMARETTO CRÈME BRÛLÉE 350

Tropical fruit, dry pistachio



COFFEE PARFAIT 370

Madagascar vanilla, caramelized dry nuts



"This dish was created by our Medici women Chef Golf who took inspiration from a 3 star Michelin cook book."

Grappa and Eau-de-Vie

GABRIEL BOUDIER POIRE WILLIAMS (PEAR) 310

GABRIEL BOUDIER (PRUNE) 310

GABRIEL BOUDIER FRAMBOISE (RASPBERRY) 310

GRAPPA DI PROSECCO FRATTINA 310

GRAPPA SARPA RISERVA 350

GAJA GRAPPA PROMIS CA MARCANDA 450

FANTINEL SUPREMA GRAPPA, PICOLIT 500

GRAPPA DI SASSICAIA 540



Chef's Signature dishes



Inspired by Her

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