

DAL FORNO	selection of house-baked breads
INSALATA	selection of seasonal vegetables
ANTIPASTI	starters
OSTRICHE	live seasonal oysters (2)
SALMONE	cured salmon, sour cream, dill
BURRATA (V)	‘burrata’ cheese, eggplant caponata
SALUMI	selection of cold cuts, pickled vegetables
FRUTTI DI MARE	seafood ‘casserole’, clams, mussels white wine sauce
GAMBERI	grilled prawns, lemon and capers sauce
PRIMI PIATTI	first courses
RISOTTO	saffron risotto
LASAGNA	Angus beef lasagna, buffalo mozzarella
DAL VIVO	live station
ANATRA	roasted duck Honk Kong style, plum sauce
BRANZINO	steamed seabass, ginger soy and lemon grass sauce
VERDURE	seasonal vegetables
DOLCI	dessert bar
FORMAGGI	cheeses, fresh fruits

\$98 free-flow spumante, beer, house wine, soft drinks
juices and coffee/tea

\$128 free-flow Champagne, spumante, beer, house wine
soft drinks, juices and coffee/tea