



SET MENU VIVALDI VALENTINES

ENTRÉE

Ostrica

Dibba oyster n.4 with lemon spuma and strawberry

STARTER

Uovo poche e crema di parmigiano (D) (E)

(Poached free range egg served on 24 months parmesan fondue and black truffle)

PASTA AND MAINE COURSE

Risotto ai frutti di mare (G) (F) (S)

Carnaroli rice cooked with saffron, prawns, squid, mussels and lobster

MAINE COURSE

Filetto di manzo (A) (G)

Australian wagyu 3+ tenderloin served with asparagus, fresh berries and red wine sauce

DESSERT

Cuore di mousse al cioccolato (B) (D) (E) (G) (V)

Chilli Chocolate Mousse, mix Berry Compote, crunchy layer, Chocolate Sponge, raspberry Jelly and Passion fruit compote

VEGETARIAN OPTIONS MENU ON REQUEST

ENTRÉE

Insalatina di quinoa e rucola (D) (V)

Quinoa salad, rocket, fresh berries, avocado and feta cheese

STARTER

Uovo poche e crema di parmigiano (D) (E)

(Poached free range egg served on 24 months parmesan fondue and black truffle)

PASTA AND MAINE COURSE

Ravioli al pomodoro (G) (D) (V)

Homemade ricotta and spinach ravioli served with tomatoes coulis basil and mozzarella cream

MAINE COURSE

Millefoglie di verdure (D) (V)

Baked Vegetables tart, ricotta cheese and basil pesto

DESSERT

Cuore di mousse al cioccolato (B) (D) (E) (G) (V)

Chilli Chocolate Mousse, mix Berry Compote, crunchy layer, Chocolate Sponge, raspberry Jelly and Passion fruit compote