

## Appetizers

### Antipasti

*Prosciutto Ham, Speck Alto Adige Ham, Milano Salami, Buffalo Mozzarella Cheese, Grilled Capsicum, Grilled Aubergine, Olives, Vine Tomato, Wild Arugula, Homemade Pesto and Balsamic Reduction.*

35



### Hokkaido Sea Scallops

*Seared Sea Scallops Wrapped in Bacon, Served with Green Pea Purée, Salmon Roe and Saffron Sauce.*

36



### Baby Octopus

*Slow Cooked Maldivian Young Octopus with Potatoes, Capers, Black Olives and Tomato.*

29

### Foie Gras

*Foie Gras on Brioche with Fresh Rucola, Caramelized Apple, Grilled Mushroom and Grape Reduction.*

32

### Black Mussels

*Black Mussels with Tomato Concasse and Italian Basil (Choice of Appetizer or Main Dish).*

36

### Beef Tartare

*Angus Beef Tartare with Dijon Mustard, Egg Yolk, Red Onion, Parsley, Crushed Pepper, Capers and Greens.*

36

### Pepper Carpaccio

*Angus Tenderloin Peppercorn Carpaccio with Shaved Parmesan Cheese and Virgin Olive Oil.*

30

## Salads

### Summer Salad

*Fresh Young Spinach with Orange, Fresh Strawberry, Avocado, Pink Grapefruit and Grilled Tiger Prawns with Strawberry Balsamic Dressing.*

30

### Caesar Salad

*Anchovy, Romaine Lettuce, Crispy Bacon, Garlic Croûtons, Shaved Parmesan Cheese, Choice of Smoked Salmon, Chicken or Prawns and Homemade Caesar Dressing.*

27



### Saku Tuna

*Seared Tuna with New Potato, Vine Tomato, Black Olives, French Beans, Red Onion, Asparagus, Rocket Leaves, Egg and Honey Mustard Dressing.*

27



### Lamb Loin Salad

*Grilled Lamb Loin Salad with Assorted Organic Lettuce, Parmesan Cheese and Walnut & Mint Dressing.*

34



### Chargrilled Salad

*Char Grilled Salad with Leeks, Capsicum, Wild Tomato, Buffalo Mozzarella Cheese and Hazelnut Dressing.*

24



## Soups

### Lobster Bisque

*Lobster Bisque with Broiled Prawn and Fresh Herbs.*

24

### Consommé

*Slow Braised Beef Soup with Rosemary and Wild Truffles.*

24

### Spinach Cream Soup

*Cream Soup with Wild Spinach and Thyme Croûton.*

22

### Tomato Soup

*Roasted Tomato Soup with Garlic Croûton.*

22

### Gazpacho

*Chilled Vegetable Soup with Traditional Condiments.*

20



Chef's recommendation



contains pork



vegetarian



contains nuts

# Mains

## Jumbo Tiger Prawns

60

*Clear Soup with Grilled Garlic Tiger Prawns with Lemon, Grapefruit, Onion and Parsley.*

## Sea Bass

37

*Parceled Sea Bass with Vine Tomato, Caper, Garlic, Olives, Basil, New Potato and Lemon.*

## Chicken Breast

37

*Mediterranean Style Baked Chicken Breast with Homemade Tomato Base.*

## Reef Fish

45

*Poached Reef Fish with Parmesan Cheese Risotto, Roasted Tomato, Capsicum and Saffron Nage.*

## Rack of Lamb

85



*Rack of Lamb with Pine Nut Ratatouille, Roasted Garlic and Demi-Glace.*

## Duck Confit

46

*A la Orange with Star Anise Senses and Grilled Asparagus.*

## Tasmanian Salmon

55

*Grilled Salmon Steak with Mashed Potato with Parmesan Cheese, Salmon Roe, Beurre Blanc Sauce.*

## Risotto

40



*Traditional Risotto with Porcini Mushroom, Morel Mushroom, Mascarpone Cheese and Truffle Oil.*



Chef's recommendation



contains pork



vegetarian



contains nuts

# Azzurro Exclusive

## Australian Jack's Creek Wagyu Grain Fed Beef

Wagyu cattles are grain fed for 450 days. The grains and rations are designed based on the similar programs as done in Kobe, Japan. Such sophisticated rations and long feeding furthers ensures great texture and taste-over all eating experience. Only top 5% of cattles in Australia fall into this group. Very high quality beef, the level of intramuscular fat, better known as marbling, assists in preventing moisture loss during cooking, stimulating flavors and juiciness during eating.

## Marble 6 Grain Fed

Wagyu Beef Sirloin 250 Grams

110



## Angus Beef - Australian

Angus Beef Tenderloin 240 Grams

60

Angus Beef Rib Eye 300 Grams

65

Angus Beef Sirloin 280 Grams

50

## Sauces:

Red Wine

Rosemary

Béarnaise

## Vegetables:

8

Sautéed Mushroom

Roasted Garlic- Rosemary Potatoes

Sautéed Asparagus

Creamy Mashed Potato with Parmesan Cheese

French Fries

Broccoli Gratin

Steamed Vegetables



Chef's recommendation



contains pork



vegetarian



contains nuts

# Desserts

## The Chocolate

18



*Flourless Cake with Raspberry,  
Black Currant and Gooseberry*

## Strawberry Cheese Cake

18

*Cheese Cake with Fresh Strawberry  
and Orange Reduction*

## Warm Apple Crumble

18

*Classic Apple Crumble with Homemade Vanilla  
Ice Cream*

## Classic Bourbon Vanilla Crème Brûlée

18

*Classic Bourbon Vanilla Crème Brûlée with  
Blueberry, Gooseberry and Red Currant*

## Peach Melba

18

*Slow Cooked Peach Compote with  
Homemade Strawberry Ice Cream,  
Melba Sauce and Whipped Cream*

## Homemade Orange Sorbet

18

## Young Coconut Sorbet

12



*Chef's recommendation*



*contains pork*



*vegetarian*



*contains nuts*