

MENU À LA CARTE

SOUP

CARROT POTAGE organic orange zest

MINESTRONE "MILANAISE" served with steam rice and parmesan cheese

COMPOSED SALAD

ALOHA POKE BOWL

brown rice, almond, small tuna & snapper sashimi, tobiko, edamame, mango & pineapple, caramel soya dressing & lemon grass

PRAWN COCKTAIL WITH LEMON & MINT
FANTASY OF DAILY CHEESE PRODUCTION
SMOKED SALMON SALAD WITH AVOCADO AND PAN BRIOCHES

PASTA & RICE

SPAGHETTI WITH TOMATO SAUCE
PENNE FOUR CHEESE
CANTONESE RICE

GRILL ON DEMAND

BEEF TENDERLOIN
YELLOW FIN TUNA STEAK
CALAMARI
MARINATED CHICKEN BREAST

SIDE

GRILLED VEGETABLES

MASHED POTATOES

FRENCH FRIES / PARMESAN & TRUFFLE OIL

BUTTON MUSHROOM

ASSIETTE DE FRUIT



SOUP/STARTER/SALAD

CREMA PARMANTIER served with parmesan croutons

THAI BEEF SALAD served with tamarind dressing

OUR FAMOUS COCOON YELLOW FIN TUNA TARTARE with mint and lemon grass

PRIMI PIATTI CON PASTE ARTIGIANALI

GNOCCHI ALLA ROMANA

PACCHERI ALLA SORRENTINA

con mozzarella di vaccino

MAIN COURSE - FISH / MEAT

GRILLED CHICKEN breast grilled served with typical bbq sauce and pea foam

SEABASS

marinated in dill & lime with sautéed mushroom

SWEET MOMENT

TRILOGY OF CHOCOLATE MOUSSE with crumbled almond

LEMON SORBET

