

59 per person

**(excluding additional options, beverages,
taxes and gratuity)**

APPETIZER

ARUGULA, RADICCHIO & FENNEL SALAD

Sheep milk Pecorino, radish, wood roasted pearl onions
and a Champagne vinaigrette

MAIN COURSE

Choice of:

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes and red wine jus

VEGETARIAN PAN ROASTED POTATO GNOCCHI

(TERRA ORIGINAL) Sautéed mushrooms, grilled corn,
roasted sweet peppers, peas, spring onion, truffle
essence, roasted garlic cream and fine Parmesan

SEAFOOD CLAY POT DONABE

Lobster, prawns, today's fish, mussels, clams, Noodles,
mushrooms, carrots, scallions, Napa cabbage and Dashi

CASARECCE AMATRICIANA

Thinly sliced guanciale, fresh chillies, tomato sauce and
Pecorino

DESSERT

DESSERT DUO

Chef's daily creation

First Name: _____

Last Name: _____

(Please Print)

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APPETIZER

ARUGULA, RADICCHIO & FENNEL SALAD

MAIN COURSE

Choice of:

CRACKLING OVEN ROASTED CHICKEN

VEGETARIAN PAN ROASTED POTATO GNOCCHI

SEAFOOD CLAY POT DONABE

CASARECCE AMATRICIANA

DESSERT

DESSERT DUO

COFFEE SERVICE

Choice of:

AMERICANO

D. AMERICANO

TEA - REGULAR

HERBAL: _____

CAPPUCINO

D. CAPPUCINO

LATTE

D. LATTE

ESPRESSO

D. ESPRESSO