



Chef's MENU



BREAKFAST MENU:

WARM BAKED CROISSANTS, BANANA BREAD, PANCAKES WITH BLUEBERRIES, SMOOTHIES & CHIA PUDDING.
EGGS-POUNCHED,
OMLETTE AND ALL OTHER WAYS, ORGANIC YOGURTS & FRESH PRESSED JUICES, MOZZARELLA & BURRATTA WITH SMOKED SALMON AND AVOCADOS, PLATE OR CHARCUTERIE

SEAFOOD SAMPLE MENU

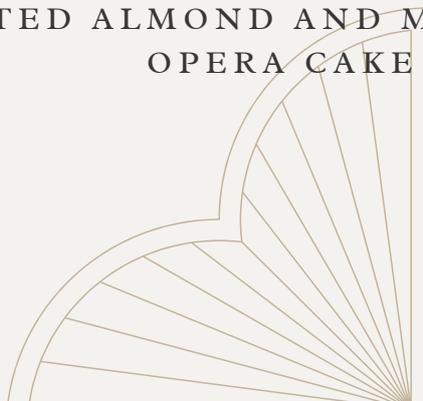
ADRIATIC BLUEFIN TUNA TARTA
SHARK TEMPURA & GREEN BEANS WITH TOASTES HAZELNUTS
BLACK CUTTLEFUSH RISOTTO
SEABASS - OVEN BAKED IN SALT CRUST & SWISS CHARD
SESAME TUNA & ASPARAGUS WITH BALSAMIC PEARLS

MEAT SAMPLE MENU

VITELLO TONNATO
RIB-EYE STEAK SALAD
AROMATIC HERBS CRUST LAMB CHOPS & FENNEL GRATINE
ORANGE DUCK BREAST & PUMPKIN PURE WITH CARAMELISED ONIONS

DESSERTS

PISTACCHIO - RASPBERRY - WHITE CHOCOLATTE CAKE
ROASTED ALMOND AND MANGO TART
OPERA CAKE



SINATA