GLUTEN FREE DINNER menu

APPETIZER

SOUP OF THE DAY - 65

JAVA OYSTER - 160

Fresh Oyster served with Lemon and Shallot Vinegar Dressing

PROSCIUTTO E MELONE - 190 🐖

Original DOP Italian Cured Pork Parma Ham with Cantaloupe Melon

BURRATA SALAD - 145 0

with Grilled Zucchini, Wild Rucola and Kalamata Olives Tapenade

CARPACCIO - 125

Raw Thinly Slices Australian Beef Tenderloin with Wild Rucola, Truffle Sauce, Parmesan Cheese, Lumpfish Caviar and Quail Eggs

ATLANTIC SCALLOPS - 170

Fresh USA Scallops with Lobster Mayo, Avocado, Salmon Roe and Dill Oil $\,$

GRILLED GREEN ASPARAGUS - 90 0

with Beetroot Puree, Garlic Chips, Parmesan and Almond

PASTA

RISOTTO MILANESE - 160

Saffron Carnaroli Italian Style Risotto with Walnut, Parmesan Sauce & Bone Marrow Sauce

OCTOPUS BOLOGNESE - 140

Gluten Free Penne with Octopus Bolognese and Stracciatella Cheese

PESTO TRAPANESE & TIGER PRAWN SPAGHETTI - 140 Gluten Free Pasta with Sun-dried Tomato Pesto and Tiger Prawn

with Basil & Ricotta Cheese

${\sf SPAGHETTI~SEAFOOD}~-~130$

Gluten Free Spaghetti with Clams, Mussel, Squid and Prawn in Wine Tomato Sauce $\,$

MAIN COURSES

RED SNAPPER ACQUAPAZZA - 180

Pan-Seared Red Snapper Fillet with Prawn, Confit Cherry Tomatoes, Chikpeas Puree and Bell Pepper

ROASTED DUCK BREAST - 240

Served with Roasted Corn Puree, Pomelo, Spinach, & Foie Gras Sauce

PRAWN & CLAMS CASSEROLE - 290

Garlic Jumbo Tiger Prawn and Clams in Livornese Sauce and Crispy Corn Polenta

OFF THE GRILL

200G AUS BEEF TENDERLOIN - 350

with Shiitake Mushrooms, Butter Potato, Beetroot Puree & Thyme Demi-Glace

PORK CHOP - 180

with Smashed Sweet Potato, Apple Gel, Sage Powder and Green Beans

BLACK ANGUS RIB-EYE STEAK 1 000G - 1,500

(for 2-3 Persons)

with Rosemarin Potatoes, Baby Beans, Broccoli and Red Wine Sauce

PULPO ALA GALEGA - 200

Paprika Grilled Octopus with Cannellini Beans, Sun-Dried Cherry Tomatoes and Majoran