



Premium Atelier

M E N U

Welcome

BREAD SELECTION

Artisan bread basket with organic olive oil, aged Modena balsamic, and handmade Italian grissini.

Starters

BURRATA SALAD

Premium burrata, heirloom tomatoes, aged white balsamic, EVOO, fresh basil.

GREEK SALAD

Heritage tomatoes, Kalamata olives, DOP feta cheese, fresh oregano.

WHITE FISH CARPACCIO

Citrus cured Mediterranean fish, orange segments, white balsamic dressing, fresh basil, zests.

SPINACH AND FETA PIE

Flaky filo pastry, baby spinach, barrel-aged feta cheese, sesame seeds.

WARM PRAWNS

Poached king prawns, lemon and EVOO emulsion, basil leaves.

WAGYU BEEF CARPACCIO

Marbled wagyu, truffle dressing, Parmiggiano shaving, wild rocket

Main Courses

PORCINI MUSHROOM RISOTTO

Aged carnaroli, porcini, Parmiggiano Reggiano, white truffle oil.

BEEF TAGLIATA

Black Angus rib eye, Parmiggiano Shaving, truffle dressing, roca salad.

Dessert

TIRAMISU

Mascarpone cream, espresso-soaked ladyfingers, cocoa dust.