



Signature Atelier

M E N U

Welcome

BREAD SELECTION

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

Starters

LOBSTER SALAD

Poached lobster, baby greens, citrus segments, saffron vinaigrette.

BURRATA & ROASTED FIGS

Creamy burrata, caramelized figs, honey-thyme glaze, toasted almonds.

SEARED SCALLOPS

Cauliflower purée, lemon butter, chive oil.

WILD MUSHROOM ARANCINI

Crispy porcini risotto balls, parmesan fondue, truffle oil.

BEETROOT & STRACCIATELLA

Roasted baby beets, stracciatella cream, pistachio dust, orange zest.

BEEF TERIYAKI SKEWERS

Glazed Teriyaki beef skewers, sesame, spring onion.

Main Courses

VEAL TENDERLOIN MEDALLIONS

Roasted veal, porcini jus, truffle mashed potatoes, baby carrots.

RED PRAWNS TAGLIATELLE

Hand-cut tagliatelle, red prawns bisque sauce, cherry tomatoes, basil.

Dessert

PISTACHIO TIRAMISU

Mascarpone cream, espresso-soaked sponge, pistachio crumble.