



# SEMI BUFFET LUNCH

\$58++ per adult

\$28++ per child

## STARTER

### Appetizer

- Roast-Beef di Manzo, Rucola, Grana e Pomodorini
- Couscous Siciliano
- Caprese
- Tartina al Formaggio di Capra e Noci
- Quiche di Melanzane e Ricotta
- Pizza al Taglio alla Diavola

### Salad Station

- Mesclun Salad, Baby Romaine Lettuce, Arugula

### Cold Cuts and Cheese

- Rosette Salami, Parma Ham, Salamino Cacciatore, Mortadella al Pistacchio, Prosciutto Cotto and 'Nduja
- Grana Padano, Provolone, Formaggio di Capra Erborinato, Taleggio, A' Ninetta and Gorgonzola
- Selection of Freshly Baked Bread and Grissini, Lavash and Homemade Focaccia

### Soup

- Hot Lentil and Cabbage Soup
- Chilled Cucumber Gazpacho

## MAINCOURSE

Choice of ONE maincourse

### ➤ Salmon con Caponata

Salmon cooked with herbs served with medley of fennel, eggplant, capsicum, raisin, zucchini

### ➤ Pollo al Mattone, Zucchine e Tapenade

Boneless chicken thigh cooked a la plancha, grilled courgettes, olive tapenade, marjoram-scented jus\*

### ➤ Parmentier di Manzo

Beef effiloché, potato mouselline au gratin

### ➤ Gnocchi di Patate con Pesto

Freshly made potato gnocchi with pesto and sundried tomato

## DESSERT BAR

- Chocolate Brownie Cake
- Fruity Choux Puff
- Pandan Coconut Cake
- Raspberry Panna Cotta
- Gelato e Sorbetti
- Warm Cherry Clafoutis
- Seasonal Fruit Platter

