

DAVINCI

RISTORANTE

Chef Tasting

Menu

Monday

Amuse

Cream of lobster, croutons, brandy crème

Antipasto

Lump crab stuffed squid in tomato & clam sauce

Sorbet

Grapefruit & campari

Principale

Italian herb crusted lamb lollipops with roasted rosemary
& beet roots risotto

Dolci

Mango mousse, fresh berries, lemon coulis, coconut crème

\$ 75.00 per person
Al Surcharge **\$ 25.00**

(v) vegetarian choice
(ve) vegan choice

• All prices are in US\$ & are subject to 15% service charge & government tax. •

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Menu

Tuesday

— Amuse —

Burrata, pickled cucumber, diced tomato, truffle oil

— Antipasto —

Seared scallops wrapped in pancetta with pine nuts caponata

— Sorbet —

Strawberry & rosé wine

— Principale —

Grilled tenderloin with sweet balsamic & pinot noir reduction,
Roasted shallots, potato & roasted garlic puree

— Dolci —

Cannoli, pistachio crème & diced strawberry, dark chocolate chips,
Orange brandy sauce

\$ 75.00 per person
Al Surcharge **\$ 25.00**

(v) vegetarian choice
(ve) vegan choice

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Menu

Thursday

Amuse

Shrimp risotto, baby shrimp aglio e olio

Antipasto

Duck consomme perfumed with sage, crostini with
Duck confit & red onion & rosemary jam

Sorbet

Lemon & thyme

Principale

Seared salmon with crispy skin with shrimp ravioli and
Roasted red pepper sauce

Dolci

Banana cheesecake, brandy caramelized bananas, nutella crème

\$ 75.00 per person
Al Surcharge **\$ 25.00**

(v) vegetarian choice
(ve) vegan choice

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Friday

Amuse

Prosciutto, caramelized fig, sundried tomato & pecorino romano

Antipasto

Mini pizza with fresh mozzarella, sundried cherry tomato,
Basil, olives, prosciutto

Sorbet

Raspberry & rosemary

Principale

Fresh herbs & butter poached lobster tail grilled fennel,
Passion fruit risotto

Dolci

Vanilla pannacotta, almond cookie, apricot compote,
Port wine reduction

\$ 75.00 per person
Al Surcharge **\$ 25.00**

(v) vegetarian choice
(ve) vegan choice

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Chef Tasting

Menu

Sunday

Amuse

Parmesan pannacotta, roasted tomato compote,
Green asparagus

Antipasto

Smoked beef carpaccio, radish salad toasted
Pine nuts, truffle dressing

Sorbet

Basil & lime

Principale

Grilled prawns with butter caper sauce, roasted red pepper
& black olive relish, creamy polenta

Dolci

Raspberry & white chocolate tiramisu

\$ 75.00 per person
Al Surcharge **\$ 25.00**

(v) vegetarian choice
(ve) vegan choice

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