



LUXURY ESCAPES

Three-course experience

~ ON ARRIVAL ~

OTTO Martini cocktail, served with assaggi

Oscietra caviar, brioche, crème fraîche

Brioche, lobster, Espelette pepper mayonnaise, salmon roe

Sfogliatine, tomato, smoked anchovy

~ ENTRÉE ~

A choice of

Grainge Angus beef carpaccio, truffle dressing, aioli,
capers, Parmigiano-Reggiano, rocket

Steamed zucchini flowers filled with scallops and prawn, saffron sauce

Caramelised fig and eschalot tart, goat's curd

~ MAIN ~

Spaghetti, lobster, cherry tomato, capers, chilli, garlic, brandy

~ DESSERT ~

A choice of

Caramelia chocolate mousse, peanut ganache, banana ice cream

Passionfruit and citrus tart, Italian meringue, lemon sorbet

Head Chef Richard Ptacnik

