

SOUPS

- **Roasted Pumpkin** | 664 Kcals
basil oil **750**
- **Gucci & Morel Cappuccino** | 620 Kcals
crispy mushrooms **900**
- **Parmesan Chicken Soup** | 330 Kcals
crumbled focaccia **1000**

STARTERS

- **Twice Baked Potato Skins** | 345 Kcals
scallion, caramelised onion, sour cream **1000**
- **Bruschetta Board** | 544 Kcals
olive tapenade & Brie, torched creamy mushroom,
roasted cherry tomato & whipped feta **1150**
- **Crispy Corn Phyllo** | 380 Kcals
goat cheese mouse, tomato relish, salsa verde **1050**
- **Loaded Cheesy Fries** | 366 Kcals
cheese chilli sauce, beans, salsa **1000**
- **Bravas Pate Mushroom** | 257 Kcals
onion jam, mini brioche **1050**
- **Ham & Cheese Arancini** | 388 Kcals
truffle aioli **1250**
- **Garlic Parmesan Wings** | 540 Kcals
truffle hot sauce **1250**
- **Paprika Chicken Tenders** | 386 Kcals
spicy mayo **1250**
- **Olive Oil & Garlic Shrimp** | 340 Kcals
buttered sour dough **1400**

PANINI

- **Caprese** | 523 Kcals
pesto, balsamic glaze **1050**
- **Provolone & Brown Onion** | 260 Kcals
truffle mayo, arugula **1100**
- **Turkey Ham & Cheese** | 380 Kcals
honey mustard mayo, tomato, baby spinach **1250**
- **Chicken Meatball** | 520 Kcals
caramelised onion, cheddar cheese, arugula **1300**

An average active adults require 2000 kcal energy per day, however calorie needs may vary. Above mentioned calorific values are based on standard recipes and may differ upon customization. Please inform your server if you have any food allergies or intolerances.

All government taxes as applicable. Service charge is not levied.

CHEESE BOARD AND FONDUE

All Fondue's are served with Pesto Cheese Straws, Roasted Baby Potato, Sour Dough Croutons, Kashmiri Apples, Gherkins

- **Classic Cheese Board** | 768 Kcals **1250**
selection of cheeses, mountain honey, fig jam
cheese crackers, salted almonds, olives,
apple compote , walnut
- **Khyber Fondue** | 670 Kcals **1350**
fontina, parmesan, gruyere
(add on cold cuts/grilled vegetables with fondue)
- **Spicy Tuscan Fondue** | 627 Kcals **1350**
emmental, mozzarella, parmesan, sundried tomato,
basil, flaked chilli
(add on cold cuts/grilled vegetables with fondue)

PASTA

(Add chicken/prawns)

- **Classic Penne Arrabiatta** | 580 Kcals **1300**
crispy basil
- **Parmesan Fettuccini Alfredo** | 430 Kcals **1350**
crispy leeks
- **Spaghetti Aglio E Olio** | 487 Kcals **1250**
crispy garlic
- **Pistachio Basil Pesto Conchegli** | 470 Kcals **1350**
cheese chilli sauce, beans, salsa
- **Lemon Ricotta Seared Gnocchi** | 530 Kcals **1450**
onion jam, mini brioche
- **12 hr Pulled Lamb bucatini** | 580 Kcals **1550**
olive and garlic crumble

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RAVI OLI

- **Baby Spinach & Ricotta** | 250 Kcals **1400**
cherry tomato sauce
- **Cinnamon Pumpkin** | 310 Kcals **1400**
Burnt Butter Sauce
- **Braised Lamb Leg Ravioli** | 340 Kcals **1650**
saffron butter sauce

RISS ITTO

- **Slow Roasted Gucci** | 453 Kcals **1850**
spinach, garlic
- **Tomato & Garlic** | 310 Kcals **1750**
asparagus, basil, sundried tomatoes
- **Saffron Chicken** | 429 Kcals **1850**
goat cheese, scallions

NEAPO LITAN PIZZA

- **Margherita** | 406 Kcals **1400**
basil, candied cherry tomato
- **Garden Veg** | 418 Kcals **1450**
mushroom, onion, Capsicum
- **Quattro Formaggi** | 801 Kcals **1500**
caramelised onion, basil
- **Burrata & Basil** | 460 Kcals **1550**
red onion, garlic
- **Rosemary Mushroom Bianco** | 460 Kcals **1550**
morel, button mushroom, Shitake mushroom, truffle oil
- **Pesto Chicken** | 683 Kcals **1650**
cherry tomato, olives, walnuts
- **Chicken Picante** | 683 Kcals **1650**
boconcini, smoked scarmorze, parmesan,
saffron chilli oil, arugula
- **Chicken Pepperoni** | 610 Kcals **1650**
thyme, parmesan
- **Lamb Bolognese** | 621 Kcals **1750**
pulled lamb, red onion, ricotta, basil

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GRILLS

To be served with
Herbed Rice/Parmesan Mash Potatoes
Grilled Vegetables/Buttered Sourdough

- **Chimichurri Mushroom** | 424 Kcals **1850**
crispy garlic
- **Eggplant Parmigiana** | 540 Kcals **1850**
parmesan cannoli
- **Thyme Paneer Steak** | 721 Kcals **1900**
smoked peppers
- **Grilled Pepper Chicken** | 790 Kcals **2050**
creamy truffle mushroom sauce
- **New Zealand Pea Crusted
Lamb Chops** | 540 Kcals **2350**
overnight simmered jus
- **Charred Salmon Fillet** | 420 Kcals **2600**
lemon butter reduction
- **Smoked Trout Fillet** | 460 Kcals **2500**
lemon caper sauce

DESSERTS

- **Milk Chocolate Fondue** | 390 Kcals **950**
fired marshmallow, strawberry, almond biscotti
- **Coorg Coffee Tiramisu** | 520 Kcals **1000**
salted caramel pearls
- **Bombolini /Mini Doughnuts** | 112 Kcals **1000**
(contains eggs)
creamy truffle mushroom sauce
- **Pizelle Canolis** | 440 Kcals **1000**
madagascar chocolate ice cream
- **Toffee Hazelnut Pie** | 430 Kcals **1000**
caramelised bananas
- **Tender Coconut Panna cotta** | 344 Kcals **1050**
salted caramel popcorns

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