

PREMIUM EXPERIENCE MENU

149 per person

Journey the flavours of modern Italy with a curation of signature dishes, each designed to share.

Kingfish crudo, mojito dressing, baby fennel, dill, chilli, Cetara's colatura

Natural freshly shucked **oyster**

Scallops, cauliflower purée, blood orange dust, black olive soil, black sesame tuile

Fried **quail**, pickled red cabbage, mustard fruits, vincotto

Agnolotti, ricotta, truffle, beef cheek ragu

Palermo style **artichoke** caponata

Lobster alla Catalana

Wagyu cube roll tagliata, rocket, parmesan, balsamic beef jus

Rosemary garlic **potatoes**

Cantucci, sweet wine

Limoncello **caprese cake**, Sicilian pistachio ice cream, saffron gel

MODO·MIO
CUCINA ITALIANA

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. Images are for illustration purposes only. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.