

MAGNIFICO

THE GRAND HOTEL'S SIGNATURE
ITALIAN FEAST

ANTIPASTI

Shared down the middle of the table (select 3)

Lightly floured fried Calamari with chilli, coriander, parsley & aioli

Premium Antipasti of fior di latte, wagyu bresaola, prosciutto,
salami finocchiona and marinated seasonal vegetables

The Grand Hotel's signature house made Potato Gnocchi with
brown butter and sage

Char grilled Lamb Skewers with pomegranate dressing,
muhammara and fresh herbs

Spinach and Ricotta Ravioli with sugo and fresh basil

SECONDI

Shared down the middle of the table (select 2)

Chargrilled Porterhouse (served pink) with seasonal vegetables
and a red wine jus

Pan seared and oven roasted fillet of Market Fish with raw
zucchini, capers, mint, lemon juice and olive oil

Chicken with global artichoke and salmoriglia dressing

Porchetto with fennel, orange and herb salad and jus

Lamb with cabonata and seaonal vegetables

CONTORNI

Rocket and Parmesan salad
Rosemary salt Fries

DOLCI

Served individually (select 1)

Torta Caprese (traditional Italian flourless chocolate cake)
with vanilla mascarpone

Lemon Tart with ice cream

Tiramisu

FORMAGGI

Chef's selection of Artisanal cheeses served with
seasonal fruit and lavosh