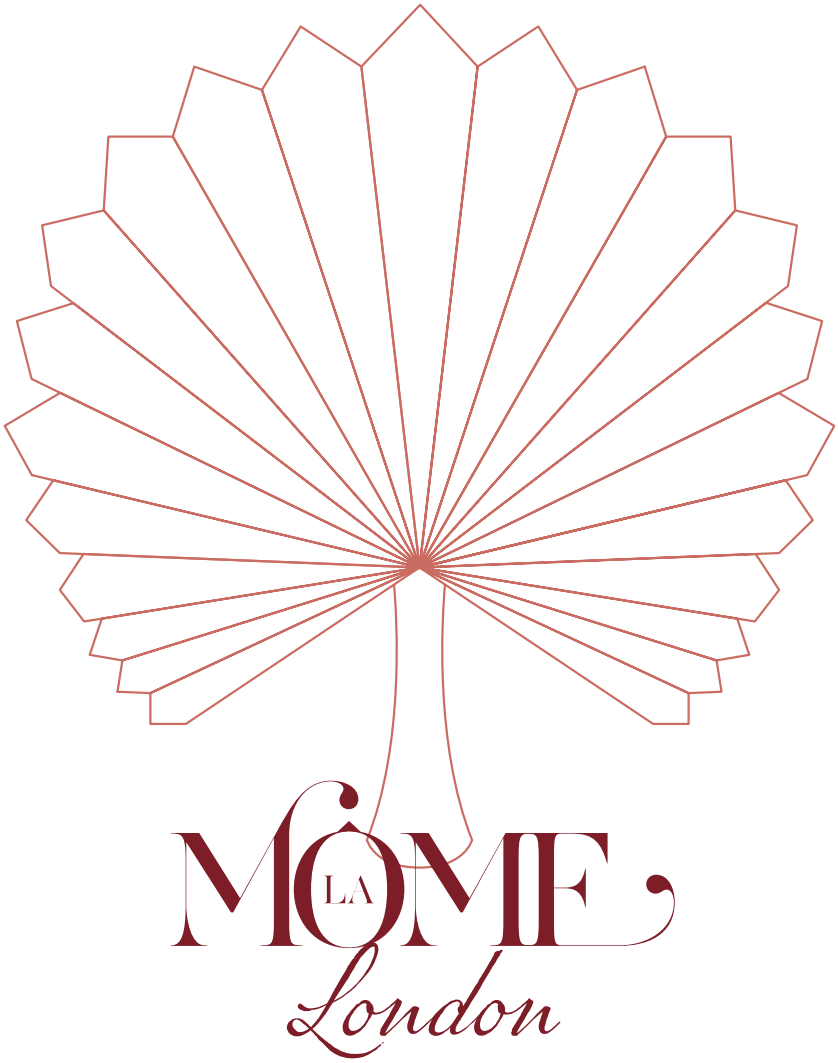
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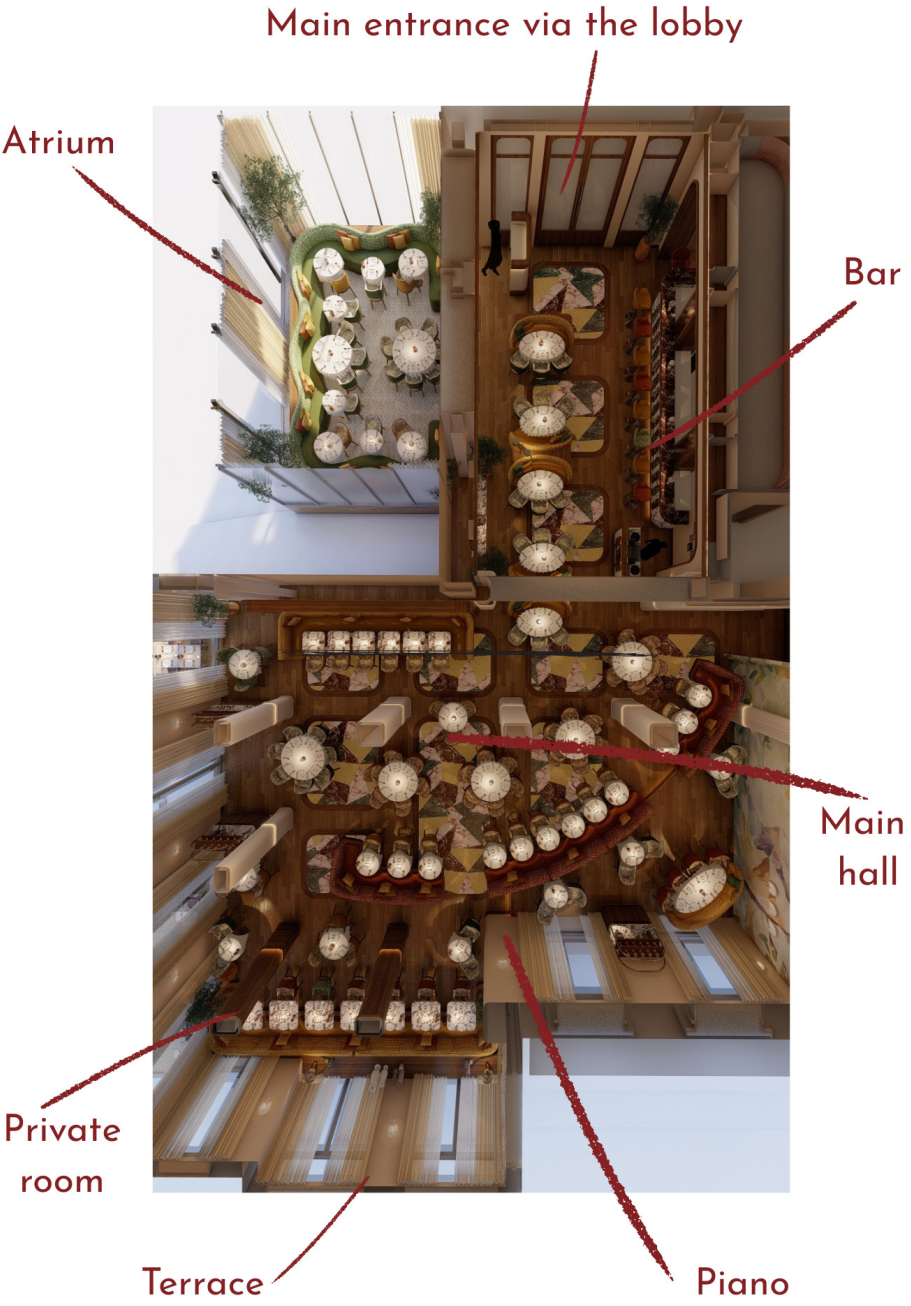
Main entrance via the lobby
Atrium
Bar
Main hall
Private room
Terrace
Piano

Lunch menu - £55

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

Starters

Sucrine salad, mustard vinaigrette, truffle, parmesan (V) (G)

Or

Seasonal 50gr creamy burrata

Or

Niçoise salad

Main courses

Seabass fillet and green vegetables (G)

Or

Gnocchis alla Sorrentina (V)

Or

Chicken supreme, mashed potatoes

Desserts (V)

Vanilla crème brulée

Or

Tiramisu

V: Vegetarian - VG: Vegan - G: Gluten free

Seasonal menu - £75

For lunch

TO SHARE

Starters (V)

Vitello Tonnato

Seasonal creamy burrata

Sucrine salad, mustard vinaigrette, truffle, parmesan (V) (G)

Niçoise salad

Main courses

Black Angus tagliata, roquette salad (G)

Sea Bass fillet (G)

Gnocchi alla Sorrentina (V)

Green vegetables (V)

Desserts (V)

Exotic pavlova (G)

Cookie

Tiramisu

V: Vegetarian - VG: Vegan - G: Gluten free

Gourmet menu - £90

For lunch & dinner

TO SHARE

Starters

Vitello Tonnato

Tuna tartare with vegetables

Truffled arancini, beef tartare and stracciatella cream

Sucrine salad, mustard vinaigrette, truffle, parmesan (V) (G)

Main courses

Black Angus tagliata, roquette salad (G)

Seared tuna a la plancha, XO sauce

Gnocchi alla Sorrentina (V)

& Mix of side dishes (V)

Desserts (V)

Tarte Tatin

Tiramisu

Cookie

V: Vegetarian - VG: Vegan - G: Gluten free

Exception menu - £120

For lunch & dinner

TO SHARE

Starters

Sea Bass ceviche, spicy passion fruit marinade and truffle

Beef carpaccio

Seasonal creamy burrata (V)

Truffled arancini, beef tartare and stracciatella cream

Raw artichoke salad, taggiasche olives, parmesan, confit tomatoes, anchovy dressing (G)

Main courses

Chateaubriand with bearnaise sauce

Grilled veal chop

Seared tuna a la plancha, XO sauce

Truffle macaroni (V)

& Mix of side dishes (V)

Desserts (V)

Tarte Tatin

Tiramisu

Cookie

Fresh fruits platter

V: Vegetarian - VG: Vegan - G: Gluten free

Excellence menu - £160

For lunch & dinner

TO SHARE

Starters

King crab salad

Truffled seasonal creamy burrata (V)

Arancini with caviar, beef tartare and stracciatella cream

Raw artichoke salad, taggiasche olives, parmesan, confit tomatoes, anchovy dressing (G)

Main courses

Black Angus Tomahawk (1.3kg) (G)

Whole grilled seabass (G)

Truffle macaroni (V)

Baby new potatoes (V)

Green vegetables (V)

Desserts (V)

Exotic pavlova (G)

Tiramisu

Cookie

Fresh fruits platter

V: Vegetarian - VG: Vegan - G: Gluten free