

BAROLO GRILL

Italian Kitchen

STARTER

- 32 Olive and heirloom tomato bruschetta with burrata ✓
- 22 Panzanella salad, croutons, fresh & sundried tomatoes, basil & aged balsamic ✓🍌
- 30 Cured salmon tartar with condiments, avocado, pane wafer and dill
- 28 Reef fish carpaccio with taggiasca olives & lemon dressing
- 36 Finely sliced raw beef fillet with parmesan, truffle & wild rocket
- 28 Warm baby aubergines, buffalo mozzarella, pesto & Italian Ham 🍌

COLD CUTS PLATTER

- 32 Selection of Italian cold cuts, pickles & crispy flat bread

CHEESE PLATTER

- 21 Selection of European cheese, dried fruits, nuts & crackers 🍌

PASTA'S & RISOTTO

- 20 Minestrone soup with vegetables and pasta ✓
- 30 Tortelloni with pumpkin, sage & Pecorino
- 32 Truffle gnocchi with parsley, gorgonzola & walnut ✓🍌
- 34 Tagliatelle with bolognese sauce
- 36 Seafood risotto with scallops, prawns, calamari & tuna

THE GRILL

Grilled to your liking with choice of sauce & one side dish.
Sauce – Béarnaise / Chimichurri / Peppercorn / Mushroom

LAND

- 46 Whole corn fed baby chicken 450g
- 58 *Australian rib eye beef 350gr
- 68 *Black Angus tenderloin 180gr
- 48 Thomas striploin beef 200gr
- 56 *Aussie rack of lamb 250gr
- 46 French duck breast 250gr
- 46 Pork spare ribs 300gr 🍖

OCEAN

- 56 *Fresh water prawn 400gr
- 110 *Maldivian lobster 600gr
- 45 Yellow fin tuna 160gr
- 34 Reef fish fillet 180gr
- 41 Ocean trout 180gr
- 39 Seabream 160gr
- 90 *Whole catch of the day 800gr

SIDE DISH

- 13 Cherry tomato salad with aged balsamic ✓
- 9 Mixed green salad, pecorino & pine nuts ✓🍌
- 14 Truffle mashed potato with Asiago ✓
- 13 Macaroni cheese with gorgonzola ✓
- 13 Fries with parmesan ✓
- 7 Peas with mint ✓

DOLCI

HOUSE SPECIALTY

- 20 Valrhona chocolate fondant, praline & vanilla ice cream 🍌
- 20 Mango & passion fruit panna cotta with fresh fruits
- 20 Banana crumble with salted caramel ice cream
- 20 Nutella cheese cake with cherry sorbet 🍌
- 20 Classic tiramisu
- 18 Seasonal fruit platter ✓

GELATO – ITALIAN STYLE 5

- White chocolate & berries
- Chocolate
- Pistachio 🍌
- Coconut
- Biscotti
- Mango

✓ denotes vegetarian options 🍌 denotes nuts option 🍖 denotes pork options

Above prices are quoted in US Dollars & subject to 10 % Service Charge & 12 % GST.

* Please note these dishes carry 50% of the menu price as an additional surcharge to your Half Board/ Full Board meal plan