



## SET MENU TREAT

**Chef's creation amuse-bouche**

### **Starter**

#### **Spaghetti Prawn & Bottarga**

*Spaghetti tossed in a rich tomato and prawn sauce, preserved lemons & local bottarga, topped with king prawns*

**or**

#### **Gnocchi al Pesto** ✓

*Potato Gnocchi served with classic pine nut and Parmesan pesto*

**or**

#### **Double Crusted Cheeselet** ✓

*Golden fried crusted white cheeselet complimented with garden green leaves and 'Giuseppe Giusti Modena' balsamic vinegar*

### **Main Course**

#### **Filletted Sea Bream**

*Pan-seared fillet of sea bream served with winter vegetable broth and garnished with Japanese Seaweed Salad (Wakame)*

**or**

#### **Duo of Pork**

*Crispy pork belly, braised pork cheek croquette, Cisk® beer, potato purée, pork sauce*

**or**

#### **Angus Beef Short Rib**

*Incredibly tender, melt in your mouth Black Angus beef short rib set on a bed of mashed potato and served with its own jus*

**or**

#### **Aubergine Parmigiana** ✓

*Baked aubergines, Parmesan cheese, basil, tomato sauce*

### **Dessert**

#### **Pistachio Chocolate Fondant**

*Vanilla bean ice-cream, candy floss*

**or**

#### **Tiramisù Coffee**

*Dipped sponge fingers, cocoa, warm chocolate ganache*

✓ denotes vegetarian dishes

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose. Therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.



tosca

G3 GROUP