

sorrento
— RISTORANTE —

TASTE OF
Shangri-La



ANTIPASTI

Cured Scottish Salmon Salad

Herb croutons, fermented mustard, lemon aioli, Mesclun salad, radish
or

Mesclun Salad

Herb croutons, fermented blueberry, lemon saffron dressing, figs, radish

Bodega Norton Reserva Chardonnay, Argentina

PASTA

Open Ravioli with Ragout Bianco

Lamb ragout, Pecorino Romano, rosemary, cheese fondue
or

RISOTTO

Lemon and White Beet

Carnaroli rice, Yuzu lemon, Grana Padano, mascarpone, kale

Génesis Rosé Syrah Reserve, Chile

MAINS

Fillet of Sea Bass

Herb-roasted baby potatoes, lemon garlic butter sauce, olives, capers, wild rocket
or

Sous Vide Chicken Roulade

Aerated potato mash, wilted spinach, truffle mushrooms, asparagus, pistachio, pan jus
Or

Roasted Celeriac

Artichoke puree, wilted spinach, pink pepper, asparagus, pan jus

Col di Sasso Indicazione Geografica Tipica, Castello Banfi, Italy

DESSERT

Vanilla Hazelnut Supreme

Vanilla bean crème, hazelnut gelato, fresh berries

Limoncello

 Vegetarian  Non-Vegetarian  Dairy  Nuts  Egg  Gluten  Seafood

The set menu paired with soft beverages is priced at INR 3,500 plus taxes per person

The set menu paired with wine is priced at INR 6,500 plus taxes per person