










A LA CARTE

Grilled green asparagus, seaweed and sea fennel, citrus	55
Raw and cooked mammola artichokes, leaf broth and scallions	65
Charred gambero rosso, spaghettone, sea scented emulsion	85
Mushroom ravioli, ginger and fresh herbs, seitan our way	80
Lightly-seared amberjack, green tomato and nasturtium, Kristal caviar	110
	
Dentex, green beans on the embers and tangy green figs	85
Mediterranean blue lobster, tong condiment red berries and rhubarb	115
Seared matured beef tenderloin, confit ceps and fir tree	90
Milk-fed lamb, courgette, romana mint and ewe's curd	95
	
Peach from Roma hill, frozen basil	30
Chocolate and coffee from Alain Ducasse's Manufacture in Paris buckwheat ice cream	30
All about vanilla delight	30
Rum baba, lightly whipped Chantilly	30

DRUSILLA ESTATE

COMPLETE - 8 COURSES  
305

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Mediterranean blue lobster, tong condiment, red berries and rhubarb

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MAREA

6 COURSES - CHEF'S SELECTION  
250