

PANORAMA

restaurant ■ bar ■ lounge

€48pp

Easter Lunch

AMUSE BOUCHE

Starter

CALAMARI FRITTI

Coated in rice flour, crispy fried & served with an homemade tartare sauce

VEAL CARPACCIO

Pecorino Romano cheese, baby rocket leaves & black truffle oil emulsion

LAMB RAVIOLACCI

Butter & sage jus, pecorino fondue & crispy artichokes

CHEF'S GOURMET SALAD

Baby rocket leaves, stracciatella di bufala, cherry tomatoes & extra virgin olive oil

Main course

CRUSTED SEA BASS

Aromatic bread, pea purée, caramelized cherry tomatoes
& fennel salad

SALMON FILLET

Pan seared, creamy fish velloute & salad leaves

PORK CUTLET

Whole grain mustard sauce & oyster mushrooms

PISATCHIO CRUSTED LAMB

Carrot purée rack of lamb, "Panko" breadcrumbs, red wine jus

Dessert

Selection of our pastry chef's favourite desserts & ice cream

Main dishes are served with seasonal vegetables and potatoes.

Please advise a member of our staff if you have any dietary requirements or allergies.

