



IL MIGIARRO RESTAURANT

Evening Culinary Symphony

Starter

Crispy prawn salad served with sweet chilli sauce
Cream of zucchini and mint soup served with croutons
Ravioli filled with amberjack tossed in a tomato and black olive salsa
Risotto cooked in a roasted vegetable ragout finished with parmesan

Main Course

Duck leg confit accompanied with a berry jus
Pan-seared lamp chump served with a garlic and rosemary jus
Oven-baked salmon fillet served with a prawn bisque
Baked feta cheese with a herb tomato sauce

Dessert

Selection of gateaux
Fresh fruit salad with ice-cream
Selection of ice-cream

Choose one from each course

Price includes 18% VAT. Gratuities are at your discretion.

If you have any concerns relating to the allergens detailed hereafter, please speak to our Restaurant Manager prior to ordering: gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphur dioxide and sulphites, lupin and molluscs.