



ANZANI
NEW MEDITERRANEAN CUISINE

Red Plated / Degustation Menu

Degustation Menu Three Courses

BUFALA CHEESE MOZZARELLA
On Warm Grilled Vegetable Tian, Liguria Olive Paste

PAN SEARED FILLED OF DORADO
On Arborio Risotto Porcini and Truffles Paste

WARM BITTER CHOCOLATE PUDDIN
Caramelized Banana Rose Ice-cream

Degustation Menu Four Courses

BEER BATTERED CRISPY SQUID
On Spice Tomato Guazzetto, Mediterranean Organic Leaves

HOME MADE LEMON PASTA
Oven Roasted Oyster Mushrooms and Sweet Cherry Tomato

BEEF TENDERLOIN ROSSINI
With Goose Liver, Black Truffles on Chilly Crisp and Moroccan Spinach

TRIO OF FLAVORS PANNA COTTA
Cardamom, Yogurt and Mango

Degustation Menu Five Courses

ROCK LOBSTER TAIL SALAD
In Orange Citrus Couscous and Coriander Bouquet

SAFFRON SEAFOOD CHOWDER
Roasted Garlic Bruschetta and Chilly Oil

HOME MADE TURKEY CANNELLONI
On Taleggio Cheese Fondue

FRENCH DUCK BREAST
On Truffles Polenta and Marsala Wine Reduction

SOFT MERINGUE FRUIT CAKE TOWER
On Lemon Cello Cream



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Degustation Menu Six Courses

TARTAR OF 7 VEGETABLES ON ANGUS BEEF CARPACCIO
Grana Padano Dressing, Oven Roasted Oyster Mushrooms, Marsala Wine Reduction

WHITE LEEK CREAM SOUP
Truffle Foam Infusion

HOME MADE TOMATO PASTA PARCEL WITH RICOTTA AND WALNUT
Buffala Mozzarella Cheese, Fresh Bell Pepper Compote

SUPREME OF CURRIED BLACK COD FISH
Coriander Bell Pepper Couscous, Vongole Chardonnay Butter Sauce, Sugar Caramelized Cipolloti

SPICED FRENCH DUCK BREAST
Crisp Potato Pancakes, Ribbons Of Roast Vegetable, Cabernet Sauvignon Reduction

LIMONCELLO CRÈME BRULEE TART
Vanilla Cinnamon Ice-cream

Degustation Menu Seven Courses

WELCOME TASTING
Crayfish, Rosemary and Lemon Essence Risotto Croquette with Truffles Paste

WARM APPETIZER
Brule of Foie-grass On Ring of Crispy Cracker with French Haricot Beans

DUMPLING
Sweet Potato Gnocchi Roulade, Stuffed with Wild Mushrooms and Walnut Mascarpone Cheese Sauce

TAGLIO
Sparkling Brut Granite in Passion Fruit Nectar

MAIN
Milk Feed Lamb Cutlet and Bitter Chocolate Envelope Pasta Ratatouille on Mustard and Anise Sauces

CHEESE COURSE
Peppered Grissini with Capra Cheese on Marsala Wine Sabayon and Honey

STUDY IN LEMONS
Citrus Chef Fantasy Defile