

Flavours

by 

AMUSE BOUCHE

CHEF'S CREATION

APPETIZER

WAHOO TATAKI

Togarashi, scallion, ponzu-yuzu sauce

GUINEA CHICK (GF)

Lemon butter sauce, tomato compote

VEAL RAGU CASARECCE

White veal ragout, Gragnano casarecce pasta, Parmigiano

MAIN COURSE

MUSHROOM RISOTTO (V)

Carnaroli rice, mushroom medley, white truffle oil, shaved asparagus, parmesan cheese

SHRIMPS SKEWERS (GF)

Flambé with cognac, roasted pee wee potato, baby spinach, artichoke

THREE PEPPERCORN TAGLIATA (GF)

10 oz Angus beef rib eye, arugula, cherry tomato

DESSERT

DOUBLE CHOCO MOUSSE CAKE

Dark and white chocolate mousse, dark rum crème anglaise

CARROT CAKE

Orange coulis, candied carrots

SAY CHEESE

Drunken Goat, Manchego, Stilton, grapes, cranberry chutney, candied walnut, bread crisps

Special Mastercard Menu Price \$60



Taxes, beverages, and service not included. This price is exclusive to the Flavors by Mastercard® program.