



M Resort & Hotel Premieres : An Italian Affair by Michelin-Starred Chef Theodor

Homemade Ciabatta Bread

Homemade Potato Ciabatta with Green Onion, Celery, Basil, and Chervil-Infused Velouté
Zonin Prosecco (Welcome Drink)

Raw Red Prawn Tartare & Sardinian Bottarga

Bed of Risotto Topped with Freshly Chopped Red Prawn Tartare and Premium Italian Sardine
Zonin Prosecco

Raw Yellowfin Tuna “Spaghetti”

Spaghetti-Like Fresh Yellowfin Tuna with Black Rapa Caviar, Crispy Buckwheat, and Delicately Fermented Tomato Essence
Masi Masianco Pinot Grigio Delle Venezie DOC

Escargot

Burgundy Veal-Glazed Escargot with Poached Egg, Brown Butter Foam, and Herb Gremolata
Masi Brolo Campofiorin Oro Veronese IGT

Risotto

Seafood Saffron Acquerello Carnaroli Risotto with Lobster Crudo and Seaweed Powder
Masi Masianco Pinot Grigio Delle Venezie DOC

Ravioli

Stuffed with Amorane – Braised Veal Breast, Charred Pepper Almond Sauce, Puntarelle, and Black Truffle Shavings
Masi Brolo Campofiorin Oro Veronese IGT

Prime Beef Tenderloin

With Potato and King Oyster Lasagne and Roasted Onion Broth
Masi Costasera Amarone Classico DOCG

Wagyu Beef Cheek

Salt-Baked Beetroot Carpaccio and “Agretti” Dressing
Masi Costasera Amarone Classico DOCG

Dessert

Crispy Italian Meringue, Chocolate Cremoso with Sea Salt,
Spiced Pineapple, Spiced Orange, and Olive Oil Dressing

***Dishes are subject to changes according to ingredients seasonality and availability; without prior notice**

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