
BAROLO GRILL

 *Italian Kitchen* 

ENTREE

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| Antipasto all'Italiana (for two) Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, bruschetta selection dairy free, gluten free, low carb option available | 36 |
| Caprese Insalata Heirloom tomato, basil, burrata, balsamic glaze vegetarian, gluten free | 26 |
| Insalata di Mare Prawn, octopus, reef fish, Kalamata olive, red onion dairy free, gluten free, low carb | 24 |
| Prawn Consommé Gnocchi, tomato, red chili gluten free, dairy free | 28 |
| Minestrone Soup Seasonal vegetables, confit tomato vegan, vegetarian, gluten free, dairy free | 24 |

HOMEMADE PASTA AND RISOTTO

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| Spaghetti Bolognese Rich beef ragout, crispy parmesan gluten free option available | 28 |
| Squid Ink Linguini King crab, lemon, parsley, chili dairy free, gluten free option available | 36 |
| Eggplant alla Parmigiana Roasted cherry tomato, gorgonzola crumb, basil vegetarian, gluten free | 28 |
| Saffron Risotto Parmesan, black live, shaved asparagus vegetarian, gluten free. | 28 |

GRILL

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| Wagyu Ribeye 200g | 40 |
| Norwegian Salmon 180g | 35 |
| Maldivian Lobster per 100g | 20* |
| Served with asparagus, sauté vegetables, peppercorn or lemon butter sauce gluten free, dairy free, low carb | |

SIDES

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| Island Salad | 9 |
| Roasted Potato | 9 |
| Rosemary and Garlic Roasted Vegetables gluten free, dairy free, vegan, vegetarian | 9 |

DESSERT

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| Sicilian Lemon Tart | 18 |
| Tiramisu | 18 |
| Seasonal Fruit Platter | 12 |
| Vanilla Ice cream per scoop | 5 |

The above prices are quoted in USD and are subject to 23.2% Tax and Service
*These dishes carry a 50% surcharge on the menu price to your Half Board/Full Board meal plan
Half Board and Full Board are entitled to 3 course. Off menu items carry a surcharge