

NANCY'S SIGNATURE TASTING MENU, 5-COURSES

\$138++ per person

Antipasti (choice of)

Nancy's Caesar *egg, leeks, anchovy crostini*

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Grilled Asparagus *burrata, brown butter, guanciale, almonds*

Mozza Bar (choice of)

Burrata *bacon, marinated escarole, caramelized onion*

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Smoked Burrata & Peas *speck, Pecorino Romano, mint*

Primi (choice of)

Maltagliati *duck ragù*

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Fonduta Ravioli *25yrs aceto balsamico tradizionale di Modena*

Secondi (choice of)

Pan Seared Sea Trout *Umbrian lentils, red cabbage sottaceto, boiled egg*

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Westholme Wagyu Tagliata *arugula, Parmigiano-Reggiano*

Dolci (choice of)

Butterscotch Budino *caramel sauce, crème fraîche, Maldon sea salt*

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Rosemary Olive Oil Cake *olive oil gelato, fried rosemary*

Add 28++ per person for a glass of champagne

NV M.Haslinger & Fils Brut, Reims, France

Bottle 140

Add 22++ per person for a glass of red wine

2022 Vietti, Tre Vigne, Barbera d'Asti, Barbera, Piemonte

Bottle 120

Hilton Honors discount is not applicable for this menu.

NANCY'S SIGNATURE TASTING MENU, 4-COURSES

\$108++ per person

Antipasti (choice of)

Nancy's Chopped Salad *iceberg lettuce, radicchio, red onion, provolone, salami,
cherry tomatoes, ceci, oregano vinaigrette*

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Grilled Asparagus *burrata, brown butter, guanciale, almonds*

Primi (choice of)

Maltagliati *duck ragù*

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Fonduta Ravioli *25yrs aceto balsamico tradizionale di Modena*

Secondi (choice of)

Pan Seared Sea Trout *Umbrian lentils, red cabbage sottaceto, boiled egg*

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Grilled Australian Lamb Rump *insalata di fregola sarda, mint, yoghurt*

Dolci (choice of)

Butterscotch Budino *caramel sauce, crème fraîche, Maldon sea salt*

~

Rosemary Olive Oil Cake *olive oil gelato, fried rosemary*

Add 28++ per person for a glass of champagne

NV M.Haslinger & Fils Brut, Reims, France

Bottle 140

Add 22++ per person for a glass of red wine

2022 Vietti, Tre Vigne, Barbera d'Asti, Barbera, Piemonte

Bottle 120

Hilton Honors discount is not applicable for this menu.