



La Locanda

Italian Cuisine

**RECOGNIZED AS ONE OF THE BEST
ITALIAN MICHELIN STAR CHEFS**

Acclaimed Italian chef Giancarlo Perbellini introduces an authentic journey into the tastes of traditional Italian cooking, all done with the best ingredients and techniques and with an emphasis on home – style cuisine.

GIANCARLO PERBELLINI MENU

ANTIPASTI / STARTERS

Prosciutto e Melone

Parma Ham and Melon

or

Crema di Funghi*

Wild Mushrooms Soup

or

Ostriche

Four Pieces of Fresh Oysters

SECONDI / MAIN COURSE

Tagliatelle ai Porcini e sugo d'arrosto

Homemade Tagliatelle, Porcini Mushrooms and Roast Beef Sauce or

or

Grigliata di Pesce e Crostacei (add \$60)

Grilled Lobster, Prawns, Squid, Salmon, Sea bass and Octopus

or

Pollo e Patate (add \$30)

Crispy Chicken Leg with Potato foam and Vegetables ratatouille

DOLCI / DESSERTS

Choose one of your favourite Dessert from our A la Carte menu

Set Dinner \$428

Set Dinner with Wine Pairing \$578