

PAUSA PRANZO

YOUR NEW BUSINESS LUNCH AT DO FORNI BY LUIGI COCCIMIGLIO

2 COURSE - \$19++ | 3 COURSE - \$23++
INCLUDING WATER, COFFEE & TEA

STARTER

Caprese Salad 🌿

Fresh Mozzarella, Organic Tomato, Basil

Smoked Wagyu Tatare

Parmesan, Tomato, Shallot, Caper

Laphroaig Single Malt 12yrs

Smoked Salmon & Organic Mango Salad

Rocket Salad, Citrus Mascarpone, Ikura

Radish

Sautéed Clam & Mussel 🌶️

Tomato and white wine sauce, garlic bread

DESSERT

Tiramisu

Homemade Mango Gelato

Chocolate & Pear

Hazelnut & Chocolate Delight

MAIN

Paccheri Di Gragnano 🌿

Tomato Sauce, Basil & Stracciatella Cheese

Homemade Pappardelle

Slow Braised Oxtail Ragout, Parmesan

Mekong Langoustine Risotto 🌶️

Seared Langoustine, Lobster Bisque

Kaffir Lime

Roasted Seabass

Leek Fondue, Lobster Sauce

Seared Duck Breast

Cumin & Orange Sauce, Braised Vegetable

Grain-Fed Flap Steak

Seared Oyster Mushroom, Truffle Carpaccio

Red Wine Sauce