



# Do Forni Seasonal Special

## Starter

Smoked Mussel with Cocoa Glazed Baby Carrot 🍷🥕🍷 12  
Smoked Mussels, Crushed Hazelnut, Greek Yoghurt

Hamachi Crudo 🌾🐟 26  
Baerli Caviar, Roasted Orange, Crispy Tomato Skin  
Orange Gel, Seaweed Oil

## Soup

Creamy Asparagus Minestra 🌾🍷🥕 15  
Pan-Seared Scallop, Summer Truffle Croutons, Truffle Oil

## Main Course

Kep Crab Ravioli 🌾🍷🥕🐟 16  
Crab Meat Ragout, Salmon Roe, Sautéed Spinach, Lobster Bisque

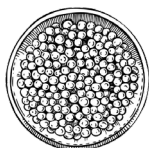
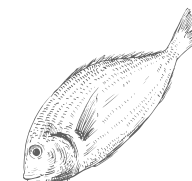
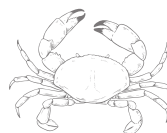
Duck Tre Modi 🌾🍷🥕 22  
Slow-Cooked Duck Breast, Duck Liver & Porcini Ravioli  
Breaded Duck Meat Ball, Stewed Green Apple, Duck Jus  
Seared Button Mushroom

Pan-Seared Cod Fish 🌾🍷🥕🐟 30  
Pan-Seared Cod Fish with Sautéed Chickpea  
and 'Nduja Spicy Pork Sausage, Sweet Corn, Caper

## Dessert

Coconut and Cambodian Basil Semifreddo 🌾🍷🥕 6  
Kampot Pineapple Confit, Black Sesame Short Bread  
Coconut Mousse

Cassata Siciliana 🌾🥕🍷 6  
Kaffir Lime, Passion Fruit Heart, Coconut Dacquoise



Please advise us of any special dietary requirements food allergies or food intolerances  
Prices are in USD, subject to 7% service charge & 10% VAT