THE GARDENS of Dinsor Palace

Dinner Menu

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Something to Start

Cheese & Charcuterie Plate 680
jamón serrano, spicy salami, coppa, parmigiano, brie, gorgonzola, raisin, olives, gherkins

Beef Chimichuri 480
chimichuri sauce, lemon, rocket

Seared Tuna 340
asparagus, beef tomato, red onion, rocket, yuzu & truffle dressing

Garlic Prawns 340
stir-fried prawns, garlic, coriander, cherry tomatoes, lemon zest, vinegar

Hamachi Ceviché 330
marinated in citrus juice, coriander, ikura, lemongrass, spring chili, radish

Salmon Croquette 240
homemade-herbed salmon croquette served with cocktail sauce

Crispy Panko Calamari 320
fried breaded squid served with house made lemon-caper tartar sauce

Blue Prawns Spring Roll 310
wrapped and fried, thai herbs, apple & cabbage slaw, sweet chili sauce

White Wine New Zealand Mussel 420
new zealand mussels in white wine, cherry tomatoes, garlic bread

Pide & Bruschetta

Pide: mozzarella cheese, homemade tomato sauce, red onion, parmesan & cheddar, rocket

- Spiced Beef Ragout 340
- Lamb Ragout 360
- Merguze Sausage 360
- Tom Yum Seafood 340
- Serrano Ham 340
- Smoked Salmon 340

Bruschetta: choose 4 from the following items 360

- Guacamole & Crispy Chorizo
- Anchovy & Cherry Tomato
- Smoked Salmon & Yogurt
- Spicy Salami & Shakshuka
- Truffled Brie & Walnut
- Coppa & Spiced Bolognese

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Soups

Creamy Truffled Mushroom Soup 210
king oyster & shitake mushrooms, onion, white wine, parsley, truffle oil

Caramelized Onion Soup 210
with mozzarella & mild cheese tartine, thyme, parsley

Grilled Pumpkin Soup 190
topped with cream and pumpkin seeds

Mediterranean Seafood Soup 240
prawn & squid in bouillabaisse soup, garlic bread

Vichyssoise Soup 230
classic vichyssoise soup, cucumber, celery, onion, serrano

Salads

add grilled chicken +70
add smoked salmon +80
add citrus marinated grilled shrimp +70
add serrano ham +90

Burrata "Mille Stelle" 340
cherry tomato, orange, raisin, rocket, basil, balsamic dressing

Nicoise Salad 360
sesame crusted-seared tuna, white anchovies, boiled egg, olives, tomatoes, mixed greens

Quinoa Salad 310
warm quinoa, avocado, cucumber, cherry tomato, bell pepper, lemon, radish, mixed greens

Smoked Salmon & Avocado Salad 360
pickled beetroot, avocado, beef tomato, red onion, dill, mixed greens, honey dill vinaigrette

Caesar Salad with Soft Boiled Egg 270
romaine cos, white anchovy, parmesan cheese, crouton, caesar dressing

Beetroot Salad 280
roasted beetroot salad, orange, rocket, feta, cashew nut, glaze balsamic , cherry tomatoes

Arugula & Apple Salad 330
green apple, semi dry cherry tomatoes, walnut, radish, shaved parmesan, balsamic mustard dressing

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Main Beef & Lamb

AUS Grass Fed Beef Tenderloin (200g) 980
grilled beef tenderloin, cauliflower puree, asparagus, shimeji, edamame, natural jus

AUS Grain Fed 150-Day Rib Eye (200g) 980
roasted garlic, home fries, rocket, blue cheese sauce

Short Rib 760
5 hours braised in red wine, mash potato, shimeji, edamame, baby carrot, beef jus

Lamb Rack (2 ribs) 970
roasted lamb rack with herbs, grilled beef tomato, shimeji, baby carrot, lamb jus

Lamb Shank 760
slow braised in red wine & herbs, ratatouille, baby carrot, asparagus, rosemary jus

Main Fish & Pork & Chicken

Seabass 420
pan seared on skin, asparagus, prawn ravioli, cherry tomato, crustacean sauce

Salmon Trout 440
crispy skined, "Romana" artichoke ragout, basil, cherry tomato, lemon, tomato concasse

Black Cod 580
capsicum puree, red radish, caper, fennel & orange butter sauce, semi dry tomato, basil

Chu Chee Salmon 440
creamy red curry, kaffir lime, cauliflower, cherry tomato, coriander, spring chili, lemon grass

Braised Kurobuta Pork Neck 430
cauliflower puree, cherry tomatoes, grape wine sauce, rocket, baby carrot

BBQ Pork Ribs *(Half/Full)* 480/870
slow roasted, served with home fries and apple slaw

Duck Leg Confit 420
slow confit 4 hours, stewed red wine, green lentil, carrot, onion, hoisin-red wine sauce

Roasted Half Chicken 440
citrus marinated half chicken, baby carrot, asparagus, home fries, wild rocket salad, citrus sauce

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Pasta & Risotto

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Tagliolini Lamb Ragout 430
braised lamb ragout, parmesan, semi dry tomatoes, rocket, carrot puree

Spaghetti & Meat Ball 360
herbed minced beef & pork, raisin, parmigiano reggiano, homemade tomato sauce

Spaghetti Prawn Aglio Olio 380
fresh cherry tomatoes, white wine, dried chili, garlic, olive oil

Tagliolini Pesto & Calamari 360
homemade pesto sauce, cherry tomatoes, basil, shaved parmesan

Drunken Spaghetti Seafood 380
squid, prawns, NZ mussels, spicy oyster sauce, italian basil, garlic, chili

Smoked Salmon Penne or Spaghetti 370
vodka tomato cream sauce, fresh italian parsley

Spicy Pad Krapaw Duck Breast & Tagliolini 360
roasted duck breast, chili & garlic with oyster sauce

Spaghetti Carbonara with Serrano Ham 390
serrano, parmigiano reggiano, egg yolk, cream, crispy bacon, fresh italian parsley

Angel Hair Truffle 360
creamy-cheesed angel hair truffle, parmesan, butter, parsley, truffle essence

Spinach Ravioli Pink Sauce 350
cashew nut paste, homemade tomato cream sauce, parmigiano reggiano

Prawns Risotto & Salted Egg 360
asparagus, lemon, crustacean, parmesan cheese

Beef Patty Risotto 430
beef patty, truffle red wine jus, crispy parmesan, baby rocket

Mushroom Risotto & Truffle Oil 340
king oyster mushroom, shitake mushroom,“ 24 months ” parmigiano reggiano, truffle essence

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