

La Joffitta

Three-Course Menu

Please pre-select your choices below, \$158++ per person

ANTIPASTI { optional, a la carte }

SALUMI - salame felino, coppa, finocchiona, prosciutto di parma, olives \$26/38

BRUSCHETTA - stracchino cheese, fig jam, prosciutto di parma, truffle honey \$26 (Seasonal)

I. PRIMI { Pre-select 2 from the following to offer your guests }

served with house-made focaccia with sun-dried tomato red pesto

ITALIAN CHOPPED SALAD - napa cabbage, finocchiona, figs, pecans, scamorza

WAGYU STEAK TARTARE - anchovies, fried capers, quail egg yolk

CARPACCIO - signature beef tenderloin, ortiz anchovy, grain mustard, arugula, parmesan

BURRATA - young mozzarella, wild rocket, cherry tomatoes, prosciutto di parma

FREMANTLE OCTOPUS - sobrasada romesco, cannellini bean puree, gremolata

SEARED HOKKAIDO SCALLOPS - mint salsa verde, tomato jam, artichoke

RISOTTO "ALLA MILANESE" - saffron, braised ox cheek, beef jus, sourdough croutons

PAPPARDELLE AL RAGU - beef & tomato ragù, red wine, parmigiano reggiano

FOUR CHEESE AGNOLOTTI - quattro formaggi, confit cherry tomato, pine nut, oregano

SQUID INK PASTA - lobster & prawn, uni butter, confit tomatoes, fennel +5supp

II. CARNE ALLA GRIGLIA { Pre-select meat options served family-style – we will prepare 300g per guest }

served with complimentary steak sauce, horseradish mayo, trio mustard blend and Italian herb salt

FIORENTINA - signature T-bone, 900g-1.2kg

COSTATA - signature bone-in ribeye 900 - 1.2kg

IBERICO PORK CHOP - roasted pear, thyme, cider pork jus

WHITE PYRENEES LAMB CHOP - grilled fennel, black olive tapenade

ROMANESCO CAULIFLOWER STEAK - red pepper romesco sauce, toasted almond, grilled artichoke

CONTORNI { Pre-select 3 from the following to offer your guests }

FRITTE - steak fries, sea salt, herbs

PUREE DI PATATE - garlic potato puree

FUNGHI - maitake mushrooms, parsley, egg yolk

GREEN ASPARAGUS - bearnaise sauce

INSALATA - wild rocket, balsamic, parmesan

GRILLED BROCCOLINI - baby broccoli, parmesan

SPINACI - creamed spinach, crispy shallots

ROASTED CAULIFLOWER - pecorino cheese, crispy ham

MAC N' CHEESE - taleggio, scamorza, breadcrumbs

BRUSSELS SPROUTS - smoked bacon, whole grain mustard

III. DOLCI { Pre-select 2 from the following to offer your guests }

BISTECCA TIRAMISÙ - espresso, mascarpone, dark rum, bitter chocolate dust

VANILLA PANNA COTTA - summer berry compote, pistacchio tuille

STICKY DATE PUDDING - toffee sauce, macadamia nut, brown butter pecan gelato

TORTA AL CIOCCOLATO - 70% valrhona chocolate, piedmont hazelnut, salted caramel

La Joffitta

Four-Course Menu

Please pre-select your choices below, \$178++ per person

ANTIPASTI { optional, a la carte }

SALUMI - salame felino, coppa, finocchiona, prosciutto di parma, olives \$26/38

BRUSCHETTA - stracchino cheese, fig jam, prosciutto di parma, truffle honey \$26 (Seasonal)

I. PRIMI { Pre-select 2 from the following to offer your guests }

served with house-made focaccia with sun-dried tomato red pesto

ITALIAN CHOPPED SALAD - napa cabbage, finocchiona, figs, pecans, scamorza

WAGYU STEAK TARTARE - anchovies, fried capers, quail egg yolk

CARPACCIO - signature beef tenderloin, ortiz anchovy, grain mustard, arugula, parmesan

BURRATA - young mozzarella, wild rocket, cherry tomatoes, prosciutto di parma

II. SECONDI { Pre-Select 2 from the following to offer your guests }

RISOTTO "ALLA MILANESE" - saffron, braised ox cheek, beef jus, sourdough croutons

FREMANTLE OCTOPUS - sobrasada romesco, cannellini bean puree, gremolata

SEARED HOKKAIDO SCALLOPS - mint salsa verde, tomato jam, artichoke

PAPPARDELLE AL RAGU - beef & tomato ragù, red wine, parmigiano reggiano

FOUR CHEESE AGNOLOTTI - quattro formaggi, confit cherry tomato, pine nut, oregano

SQUID INK PASTA - lobster & prawn, uni butter, confit tomatoes, fennel +5

II. CARNE ALLA GRIGLIA { Pre-select meat options served family-style – we will prepare 300g per guest }

served with complimentary steak sauce, horseradish mayo, trio mustard blend and Italian herb salt

FIORENTINA - signature T-bone, 900g-1.2kg

COSTATA - signature bone-in ribeye 900 - 1.2kg

IBERICO PORK CHOP - roasted pear, thyme, cider pork jus

WHITE PYRENEES LAMB CHOP - grilled fennel, black olive tapenade

ROMANESCO CAULIFLOWER STEAK - red pepper romesco sauce, toasted almond, grilled artichoke

CONTORNI – { Pre-select 3 from the following to offer your guests }

FRITTE – steak fries, sea salt, herbs

PUREE DI PATATE – garlic potato puree

FUNGHI – maitake mushrooms, parsley, egg yolk

GREEN ASPARAGUS – bearnaise sauce

INSALATA – wild rocket, balsamic, parmesan

GRILLED BROCCOLINI – baby broccoli, parmesan

SPINACI – creamed spinach, crispy shallots

ROASTED CAULIFLOWER – pecorino cheese, crispy ham

MAC N' CHEESE – taleggio, scamorza, breadcrumbs

BRUSSELS SPROUTS – smoked bacon, whole grain mustard

III. DOLCI – { Pre-select 2 from the following to offer your guests }

BISTECCA TIRAMISÙ – espresso, mascarpone, dark rum, bitter chocolate dust

VANILLA PANNA COTTA – summer berry compote, pistacchio tuille

STICKY DATE PUDDING – toffee sauce, macadamia nut, brown butter pecan gelato

TORTA AL CIOCCOLATO – 70% valrhona chocolate, piedmont hazelnut, salted caramel

All prices before 10% service charge and prevailing government taxes