

sorrento

— RISTORANTE —



TASTE OF
Sorrento — La

SALAD

Beetroot tartare and whipped goat cheese

Wild rocket, caramelised goat cheese, candied macadamia nuts, balsamic glaze, brioche

Cocktail pairing: Flower Garden- floral, light and citrusy to balance earthy beetroot and creamy cheese

PASTA / RISOTTO

Rigatoni duck ragù

Candied peach, parsley, duck sauce
or

Cream of parmesan risotto

24 carat gold, onion soubise, parmesan air

Cocktail pairing: Common Ground – A well-balanced cocktail that harmonizes umami richness, subtle sweetness, and creamy textures

Cocktail pairing: The Welcome Ritual – A light, refreshing cocktail that preserves the dish's vibrant character

MAINS

Pan-seared sea bass

Potato gnocchi, saffron and roasted cherry tomatoes, beurre blanc sauce
or

Duo of Australian lamb

Smoked eggplant, creamy polenta, wilted spinach, rosemary pan jus
or

Baked chickpea crespelle

San Marzano sauce, cheese sauce, lemon garlic mash, wild rocket

Cocktail pairing: Salto-politan (0.0%) – A clean, citrus-forward pairing that enhances delicate seafood and buttery beurre blanc

Purana Legacy – Rich, fat-washed whisky and charred coconut echo the smoky eggplant and tender lamb

Cocktail pairing: Sodeshi Reverie – A lively citrus-forward cocktail that enhances the dish with refreshing yuzu and vibrant acidity

DESSERT

Berry pavlova

Italian meringue, wild berry compote, fresh berries

Cocktail pairing: Ruby Fizz – A lively, fruit-forward cocktail that complements and lightens the dessert's rich finish

 Chef's Signature  Vegetarian  Non Vegetarian  Dairy  Egg  Seafood

The set menu is priced at INR 3,500 plus taxes per person.

The cocktail paired menu is priced at INR 6,500 plus taxes per person.

All prices are in Indian rupees. Government taxes as applicable. Charges for voluntary service staff contribution are completely optional and not mandatory. Such contribution shall be waived off as per guest request.