



Riviera FORLINO

Our Culinary Philosophy

*“Cooking is one of the best ways to share feelings and emotions,
with each bite being a moment of fleeting happiness.”*

With a combined 30-plus years of experience working in some of the most acclaimed Michelin-starred restaurants in the world, the star-studded pairing of Executive Chef Rémy Carmignani and Executive Pastry Chef Nicolas Vergnole bring their wealth of experience to each meticulously-crafted modern Mediterranean culinary creation.

With childhood inspiration from growing up amongst the stunning landscape and produce of Southern France, along with experience cooking across the globe in Europe, Africa and Asia, Chef Rémy and Chef Nicolas create light, fresh, health-conscious modern Mediterranean dishes that arouse curiosity and stimulate the tastebuds, while showcasing the freshest produce of the season, sourced with the utmost respect to the environment. Each dish boasts our chefs' signature stunning execution and refined French sensibility.

Chefs' Selection

Unique, specially-curated menus are exclusively available for the entire table. Please ask our team for more information.

Starters...

- Wild-Caught New Zealand **Langoustine** \$48
Tomato Jelly | Tomato Vinaigrette | Young Shoots
- Hand-Picked Atlantic **Blue Crab** \$32
Shellfish Consommé | Almond Infusion | Avocado | Cucumber
- “Opera” **Foie Gras** \$46
Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980
- Grass-Fed **Angus Beef** “Pot-au-Feu” \$28
Slow-Braised Beef | Roasted Bone Marrow
Parmesan Cheese | Basil & Garlic Crust

Wheat & Grains...

- Hokkaido Sea Urchin **Tagliolini** \$58
Fresh Handmade Pasta
Sardinian Bottarga | Amalfi Lemon
- Hand Made **Tortellini** \$38
Traditional Moroccan Tangia Style Lamb Shoulder
Saffron & Goat Cheese Cream | Mustard Seeds
- Hand-Dived Hokkaido Grade **Scallops** \$48
Pan-Seared | Artisanal Riso Di Semola Pasta
Mascarpone | Black Truffle Butter
- Rosso Di Mazara **Prawn** \$48
Marinated | Acquerello Risotto
Aged Parmesan | Iberico Pork Chorizo



Scales & Shells...

French **Dover Sole**

Poached | "Limone e Peperoncino" Beurre Blanc \$58
Basil & Coriander Crust | Roasted Ratte Potatoes

Mediterranean **Turbot**

Meunière | Chanterelle Mushrooms \$68
Marc Haerberlin Sauce | Organic Seaweed & Herring Caviar

Lobster Bouillabaisse

Traditional Provençal Bisque | Boston Lobster \$68
Garlic Parmentier | Tarragon & Orange Crust | Rouille

farm...

Grass-Fed **Lamb**

Roasted Lamb Rack | Eggplant Purée \$58
Dehydrated Fruit | Lamb Loin in Herb Crust

Black Angus **Beef**

Strip Loin 200+ Days Grain-Fed* \$68
Home Fries | Black Garlic
Bordeaux Wine Sauce

*Served medium-rare unless requested

Grain-Fed **Bresse Pigeon**

Roasted Pigeon Breast | Beetroot Textures | Onion Blanc-Manger \$58
Slow-Braised Pigeon Leg | Pea Shoot | Chicken Liver | Sauce Salmi



Dairy...

Served with House-Made Chutney & Daily Baked Bread

Chef's Selection of **Matured Cheese**

A selection of 3 cheeses (30g each) \$32
Ask our team for more details on today's selection

Sweets...

Riviera **Vacherin**

Ricotta Di Pecora Gelato | Sicilian Pistachio Chantilly \$24
Amalfi Lemon Gel & Meringue

Caraibe 66% Dark Chocolate Cremeux

Glenfiddich 15YO Whisky | Salted Caramel Ice Cream \$24

Les Figs de Provence

Seasonal Solliès Figs from France \$24
Goat Milk & Honey Cloud | Almond Crumble

Orchard **Citrus** Sphere

Ruby Grape Fruit Terrine | Vanilla Ganache \$24
Codigo Rosa 1530 Tequila Granité | Light Hibiscus Gel



5 - Course

158⁺⁺

Menu exclusively available for the entire table

Amuse Bouche

Wild-Caught New Zealand **Langoustine**

Tomato Jelly | Tomato Vinaigrette | Young Shoots

Hand Made **Tortellini**

Traditional Moroccan Tangia Style Lamb Shoulder
Saffron & Goat Cheese Cream | Mustard Seeds

Atlantic **Dover Sole**

Poached | "Limone e Peperoncino" Beurre Blanc
Basil & Coriander Crust | Roasted Ratte Potatoes

Grain-Fed **Bresse Pigeon**

Roasted Pigeon Breast | Beetroot Textures | Onion Blanc-Manger
Slow-Braised Pigeon Leg | Pea Shoot | Chicken Liver | Sauce Salmi

Caraibe 66% Dark Chocolate Cremeux

Glenfiddich 15YO Whisky | Salted Caramel Ice Cream

Earl Grey Tea Sorbet

7-Course

198⁺⁺

Menu exclusively available for the entire table

Amuse Bouche

Wild-Caught New Zealand **Langoustine**

Tomato Jelly | Tomato Vinaigrette | Young Shoots

Hand-Picked Atlantic **Blue Crab**

Shellfish Consommé | Almond Infusion
Avocado | Cucumber

“Opera” **Foie Gras**

Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980

Hand-Dived Hokkaido Grade **Scallop**

Pan-Seared | Artisanal Riso Di Semola Pasta
Mascarpone | Black Truffle Butter

Mediterranean **Turbot**

Meunière | Chanterelle Mushrooms
Marc Haerberlin Sauce | Organic Seaweed & Herring Caviar

Black Angus **Beef**

Strip Loin 200+Days Grain-Fed
Home Fries | Black Garlic | Bordeaux Wine Sauce

Orchard **Citrus** Sphere

Ruby Grape Fruit Terrine | Vanilla Ganache
Codigo Rosa 1530 Tequila Granité | Light Hibiscus Gel

Earl Grey Tea Sorbet