

CUCINA PORTO

PREMIUM SET MENU

To Share \$125pp

APERITIVO

Market Oysters (GF, DF)

Natural with shallot & cabernet vinegar

ANTIPASTI

Stone Baked Bread (DF, V)

Olive tapenade, extra virgin olive oil

Salmono Marinato (GF, DF)

Vodka and citrus cured salmon, minutina salad, fennel seeds, peach

Ox Heart tomato and burrata (V)

Candied olives, parsley oil, fresh oregano

Bresaola Salad (GF)

Goat's curd, aged balsamic vinegar rosemary

PASTA

Busiate

Fennel sausage ragu, tomato base, Juncu pecorino

Gnocchetti (V)

Pistachio and basil pesto, green beans, purple potato, goat cheese

SECONDI

Beef Tagliata (GF)

Grilled beef scotch filet tagliata, shaved parmesan, asparagus

Guazzetto di mare

Mussels, prawns, market fish, dry red vermouth sauce

CONTORNI

Crispy Duck fat chips (GF)

Maldon sea salt flakes

Mixed Salad (GF, DF, V)

Chardonnay dressing

DOLCI

Pandoro & Panforte

Italian Pandoro Millefeuille, mixed berry, mascarpone and chocolate cream

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN OPTION.

For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please be advised for groups of 8 or more, we kindly ask that you consider providing a customary 10% gratuity. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.