

CIBARIA

In-Room Dining

OYSTERS

Chardonnay vinegar, eschalot mignonette

SCALLOPS

Lemon oil, finger lime, chervil, ocean trout roe
Supplementary 3g Oscietra caviar 12 per piece

Supplementary course **OSCIETRA CAVIAR**
Served with blinis and creme fraiche **300 50g**

PIZZETTA BIANCA

Garlic, rosemary

CULACCIA

Best part of the premium aged Parma prosciutto
made only with the rump

YELLOWFIN TUNA CRUDO

Trapanese pesto, almond, basil

SPAGHETTI ARAGOSTA

Rock lobster ragù, basil, cherry tomato, fermented chilli

RIBEYE

Brooklyn Valley MBS 3+, grass-fed
Substitution **BISTECCA FIORENTINA**
Chauvel Wagyu MBS 7-8, citrus-fed **55 per person**

*Served with baby gem cos lettuce, radicchio,
shallots, chardonnay vinegar*

HAZELNUT TIRAMISU

450 per person

Menu is designed to share for 2-10 guests.
Please advise the Cibaria Manly team of any allergies.

CIBARIA

In-Room Dining
Cocktails by Cibaria

FRAGOLINO Bulldog Gin, Cucumber, Strawberry, Rhubi,
St Germain Elderflower, Lemon Juice

LIQUID FUEL Appleton Rum, Passionfruit, Cointreau, Pineapple,
Lime Juice, Grenadine, Ginger Beer, Bitters, Chilli

SPRITZ ME TO VENICE St Germain Elderflower, Select Aperitif,
Lychee Cordial, Prosecco

CIBARIA NEGRONI 2.0 Appleton Rum, Campari, Pineapple, Coconut,
Carpano Antica Formula Vermouth

PAVONI'S MARTINI Tanqueray 10 Gin, Skyy Vodka infused with Tomato,
Pickled Onion, Cinzano Bianco Vermouth

PALOMA SEA BREEZE Espolon Tequila infused with Corn Flour,
Apricot Brandy, Lime Juice, Hibiscus Syrup, Salt, Soda

DOLCE NOTTE Skyy Vodka, Frangelico, Caffè Borghetti,
Illy Espresso, Biscoff Syrup

MORBIDO Cognac with Brown Sugar Fat Wash, Disaronno, Fennel
Liquor, Luxardo Maraschino Liquor