



Chef Rocco at Round Hill

FIRST COURSE

Sardinian Flatbread with Stracchino Cheese

Fresh rosemary, extra-virgin olive oil

SECOND COURSE

Bluefin Tuna Crudo – Italian Deli Style

Thinly sliced tuna, citrus, olive oil, capers

THIRD COURSE

Paccheri al Pesto Rosso with Gulf Shrimp

*Italian semolina paccheri, plum tomatoes, basil,
pesto rosso, Gulf shrimp*

FOURTH COURSE

Roasted Duck Breast with Maple Glaze

Maple–black pepper glaze, stewed dates, gala apple fritters

DESSERT COURSE

White Chocolate Rice Pudding

*Arborio rice cooked in almond milk and white chocolate,
topped with orange zest and crushed pistachio*

\$ 150

Price per person

Plus 10% Government Tax & 18% Service Charge.