

ANTHOLOGY



EXQUISITE CUISINE

Introducing the talents and specialities of the world's most celebrated guest chefs.

First to bring their culinary talents to Anthology is Mauro Uliassi.

His three-star Michelin restaurant, nestled in the picturesque coastal town of Senigallia in Italy, is a destination that is now revered as one of the most exceptional dining experiences in the world.

Chef Uliassi's carefully curated menu for Anthology reflects his distinctive culinary philosophy; deeply rooted in the rich traditions of the Adriatic coast, whilst maintaining his artisanal approach and passion for innovation. Each dish will be a symphony of flavours, textures, and aromas, transporting guests to a world where culinary artistry and creativity meet.

Plant Based ^{PB} Vegetarian ^{VEG} Gluten Conscious ^{GC} Omega 3 Oily Fish ^{O3}

In case of any dietary requirements or food allergy, please inform our hosts before ordering

ANTHOLOGY

CLASSIC

Amuse-Bouche ^{GC} ^{OS}

Cuttlefish tagliatelle, Calvisius Oscietra caviar

—

Raw Red Shrimp * ^{GC} ^{OS}

Mandarin extract, pineapple, sage flowers

—

Rimini Fest

Grilled squid skewer, citronette

—

Tuna “alla Puttanesca” * ^{GC} ^{OS}

Tomato, basil, anchovies, capers, rocket salad

—

Marinara Marrowbone ^{GC}

Codfish tripe, celery seeds

—

Pasta and Tomato à la Hilde

In an infusion of fig leaves

*Should you wish to complement your dining experience with non-alcoholic beverages,
our hosts will curate a bespoke pairing tailored to your preferences.*

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk for foodborne illness, especially if you have certain medical conditions.*

ANTHOLOGY

MAIN COURSE CHOICES

Beef Fillet Jersey * (GC)

Prosciutto fat, potato cream, smoked paprika

or

Seabass (GC)

Roasted mango, morel mushrooms, butter sauce

or

Smoked Tofu and Roasted Apricot (PB) (GC)

*Horseradish, bay leaf, framboise vinegar reduction,
spring onion gravy*

—

Pre-Dessert (VEG) (GC)

Strawberry granita, mascarpone and cardamom meringue

—

Tiramisù

Uliassi-style tiramisù, 85% chocolate ice cream

—

Mignardises

*Should you wish to complement your dining experience with non-alcoholic beverages,
our hosts will curate a bespoke pairing tailored to your preferences.*

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk for foodborne illness, especially if you have certain medical conditions.*