



TRAMONTO

BREAD SERVICE

Semolina and Sesame Grissini ✓

Warm Nocellara olives 🌱 🌿

Focaccia with Picualia early-harvest olive oil 🌱

APPETISERS

PROSCIUTTO DI PARMA AND SEASONAL MELON

Aleppo pepper and fig leaf oil 🌱

MOZZARELLA DI BUFALA

Broad bean pesto, basil, Valencian smoked almonds, and crispy lavash ✓

ROASTED SCALLOPS

Nduja, walnut gremolata, samphire, and fried capers 🌱
us\$8.50

VEAL AND FENNEL POLPETTE

Whipped feta, oregano, salted grapes, and cucumber 🌱

CLASSIC FRITTO MISTO

Aioli and caramelised lemon
To share / single portion

ENTRÉES

CHERMOULA HAKE

Sumac hummus, preserved lemon, chickpeas, and spiced raisins 🌱

CHICKEN MILANESE

Confit celery, chilli, and Kalamata olive salsa

PAN-FRIED SEA BREAM

Risotto nero, romesco sauce, and fresh pavilion garden herbs 🌱

TRAMONTO SEAFOOD POT

Fregola, basil, and citrus
Single portion us\$8.50 / To share us\$12.50

LAMB SCOTTADITO*

Jamón and Pedro Ximénez sherry butter, pea salmoriglio, and chicory 🌱

CONFIT-SPICED AUBERGINE

Ezme, sticky onions, vegan labneh, and parsley oil 🌱 🌿

FRESHLY MADE PASTA OF THE DAY

Check with your waiter for today's special.
Available as either an appetiser or entrée.

FOR THE TABLE

Tomatoes with sumac onions, pine nuts, and fig leaf oil 🌱 🌿

Rosemary polenta chips and salsa verde

Aeolian summer salad 🌱 🌿

DESSERTS

DARK CHOCOLATE AND SHERRY GANACHA

Picualia olive oil, pickled blackberries, and sea salt 🌱 🌿

ROSQUILLAS

Pistachio and orange blossom crema, and pistachio gelato ✓

PANNA COTTA

Strawberry, chilli, lime, 10-year-old balsamic, and basil 🌱

SELECTION OF PAVILION GELATO AND SORBETTO

Vegan option also available

CHEESE PLATE

A selection of artisanal Mediterranean cheeses

Should you wish to order an additional dish, a supplemental charge of us\$5.00 will apply to appetisers, us\$7.50 to entrées and us\$5.00 to desserts.

COCKTAILS

us\$

CUNARD SPRITZ

Cunard 4 Queens Gin 'Queen Anne' Edition, Aperol, Ginjo 13.50
Yuzushu Sake, Fever-Tree Indian Tonic Water

CLASSIC NEGRONI

Tanqueray Gin, Campari, Martini Rosso 13.50

COASTAL COLLINS

Everleaf Marine, Lemon Juice, Club Soda, Sugar Syrup 12.00

CHAMPAGNE & SPARKLING WINE

Glass us\$ Bottle us\$

| | | | |
|----|--|-------|--------|
| 8 | Champagne 'Cuvée Rosé', Laurent-Perrier, Tours-sur-Marne, France (2) | 26.00 | 110.00 |
| 5 | Champagne 'La Cuvée', Laurent-Perrier, Tours-sur-Marne, France (2) | 20.00 | 85.00 |
| 17 | Prosecco Cunard Cellar Reserve, Le Colture, Treviso, Italy (2) | 10.50 | 45.00 |

WHITE WINE

Glass us\$ Bottle us\$

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|----|--|-------|-------|
| 18 | Chardonnay Cunard Cellar Reserve, Maison Auvigüe Burgundy, France (2) | 16.50 | 55.00 |
| 48 | Cunard Private Label, Celliers Jean d'Alibert, Pays d'Oc, France (2) Blend: Chardonnay and Viognier | 12.00 | 40.00 |
| 91 | Albariño 'O Rosal', Santiago Ruiz, Rías Baixas, Spain (2) | 16.50 | 55.00 |
| 48 | Chardonnay Reserve 'Tooma River', Warburn Estate New South Wales, Australia (3) | 12.00 | 40.00 |
| 83 | Cortese, Gavi di Gavi 'La Minaia', Nicola Bergaglio Piedmonte, Italy (1) | 15.00 | 50.00 |
| 88 | Loureiro 'QL Flowers', Quinta da Lixa, Vinho Verde, Portugal (1) | 12.00 | 40.00 |
| 54 | Pinot Grigio, 'Tunella', Colli Orientali del Friuli, Italy (2) | 15.00 | 50.00 |
| 65 | Sauvignon Blanc, Framingham, Marlborough, New Zealand (2) | 16.50 | 55.00 |

ROSÉ WINE

Glass us\$ Bottle us\$

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|-----|---|-------|-------|
| 20 | Cunard Cellar Reserve, Château la Tour de l'Évêque Côtes de Provence, France (3) Blend: Grenache blend | 13.50 | 45.00 |
| 21 | Cunard Private Label, Celliers Jean d'Alibert, Pays d'Oc, France (3) Blend: Grenache and Syrah | 12.00 | 40.00 |
| 15 | Whispering Angel, Château d'Esclans, Côtes de Provence, France (2) Blend: Grenache, Cinsault and Rolle | 15.00 | 50.00 |
| 101 | White Zinfandel, Wicked Lady Winery, California, USA (5) | 12.00 | 40.00 |

RED WINE

Glass us\$ Bottle us\$

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|-----|---|-------|-------|
| 22 | Rioja Reserva Cunard Cellar Reserve, Bodegas Zugoher Rioja Alavesa, Spain (D) Blend: Tempranillo, Graciano and Mazuelo | 19.00 | 65.00 |
| 23 | Cunard Private Label, Celliers Jean d'Alibert, Pays d'Oc, France (C) Blend: Grenache, Syrah and Mourvèdre | 12.00 | 40.00 |
| 145 | Chianti 'Rufina' Riserva, Fattoria di Basciano, Tuscany, Italy (C) Blend: Sangiovese and Colorino | 16.50 | 55.00 |
| 130 | Merlot 'Trevenezie', Cecilia Beretta, Veneto, Italy (C) | 13.50 | 45.00 |
| 138 | Pinot Noir 'La Meule', LGI Wines, Pays d'Oc, France (B) | 12.00 | 40.00 |
| 155 | Primitivo 'Passitivo', Cantina Paolo Leo, Puglia, Italy (D) | 10.50 | 35.00 |
| 187 | 'Psi', Bodegas y Viñedos Alnardo, Ribero del Duero, Spain (D) Blend: Tempranillo and Garnacha | 26.50 | 90.00 |
| 168 | Tempranillo, Monte San Quilez, Rioja, Spain (C) | 12.00 | 40.00 |

WINE FLIGHTS

Enjoy a curated flight of wines, thoughtfully selected for both discovery and exceptional value, offering savings of over 20%.

All wines are served in 175ml measures.

TRAMONTO SIGNATURE COLLECTION

Prosecco Cunard Cellar Reserve (2)
Loureiro 'QL Flowers' (1)
Primitivo 'Passitivo' (D)

us\$25.00

CUNARD CELLAR RESERVE COLLECTION

Prosecco Cunard Cellar Reserve (2)
Chardonnay Cunard Cellar Reserve (2)
Rioja Reserva Cunard Cellar Reserve (D)

us\$35.00

Wine tasting guide



🌱 Plant-based 🌿 Vegetarian 🌱 Gluten free

Please note that all food & beverage purchases are subject to an 18% service charge. Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.