

Diner

Chef's specials

Bomm Signature 5-course menu 52.5 p.p.

Goat cheese and sous-vide chioggia beet

Oysters | gin pearls

Lemon burrata ravioli

Australian grain-fed rib-eye

Blood orange panna cotta

Starters

Oysters | gin pearls (6 pcs) 20

Oysters | gin pearls (12 pcs) 35

Goat cheese and sous-vide chioggia beet (V) 10.5

Grilled apple | caramelized walnuts | aceto

Tuna tataki 14.5

Pickled cucumber | wakame | wasabi-mayonnaise | sesame

Truffle steak tartare 100 grams (raw beef) 12.5

Quail egg | pickles | capers | mustard | onion | truffle

Caramelized onion soup 7

Garlic crouton | melted Grana Padano

Bouillabaisse 12.5

Mixed fish soup

Risotto ai funghi (V) 14.5

Seasonal mushroom mix | truffle oil | truffle paste | Grana Padano

Boneless Iberico ribs taco 10.5

BBQ glazed ribs | fig port compote | avocado | caramelized onion

"Making your stay a complete success is our goal. Please let us know if any of your stay isn't satisfactory. We promise to make it right!"

Mains – vegetarian

Risotto ai funghi 22.5

Seasonal mushroom mix | truffle oil | truffle paste | Grana Padano

Lemon Burrata ravioli 20

Lemon cream sauce | sud-delice tomato | pinenuts | parsley | basil

Portobello 20

Caramelized portobello | pesto | baby spinach | pinenuts | sud delice tomato | potato mix

Mains – fish

Catch of the Day 23

Ginger-springonion pesto | seasonal vegetables | black rice

Wild tiger prawns and scallops 27.5

Seasonal vegetables | black rice

Spaghetti alle vongole 22.5

Clams | squid | garlic | sud delice tomato | parsley | pinenuts

Mains – meat

Confit duck 22.5

Seasonal vegetables | truffle potato mix

Ossobuco 22.5

Slow-braised veal shank | rich braised herbal sauce | truffle potato mix

Aberdeen Angus flank steak

Scottish grass-fed | seasonal vegetables | truffle potato mix

200 grams 23.5 | 250 grams 28 | 300 grams 32.5

Australian grain-fed rib-eye

Seasonal vegetables | truffle potato mix

200 grams 25 | 250 grams 29 | 300 grams 33

Please let us know if you have any food allergies or special dietary needs.

Would you like to share your Bomm experience? Feel free to write a review on Tripadvisor – Google – Facebook.