

Riviera

Our Culinary Philosophy

“Cooking is one of the best ways to share feelings and emotions, with each bite being a moment of fleeting happiness.”

With a combined 30-plus years of experience working in some of the most acclaimed Michelin-starred restaurants in the world, the star-studded pairing of Executive Chef Rémy Carmignani and Executive Pastry Chef Nicolas Vergnole bring their wealth of experience to each meticulously-crafted modern Mediterranean culinary creation.

With childhood inspiration from growing up amongst the stunning landscape and produce of Southern France, along with experience cooking across the globe in Europe, Africa and Asia, Chef Rémy and Chef Nicolas create light, fresh, health-conscious modern Mediterranean dishes that arouse curiosity and stimulate the tastebuds, while showcasing the freshest produce of the season, sourced with the utmost respect to the environment. Each dish boasts our chefs' signature stunning execution and refined French sensibility.

Winter Black Truffle Season

The highly-prized Winter Black Truffles (*tuber melanosporum*) from France are foraged and harvested exclusively during the chilly Winter season.

With their stunning black exterior and delicate tan or cream-coloured flesh, as well as their strong musky and earthy aroma, Riviera celebrates this luxurious ingredient with specially-created A La Carte Specials, as well as an indulgent 5-Course Degustation Menu.

Available for a limited time only.

Chefs' Selection

Unique, specially-curated menus are exclusively available for the entire table. Please ask our team for more information.

Starters...

- Wild-Caught New Zealand **Langoustine** 48
Tomato Jelly | Tomato Vinaigrette | Young Shoots
- Hand-Picked Atlantic **Blue Crab** 32
Shellfish Consommé | Almond Infusion | Avocado | Cucumber
- “Opera” **Foie Gras** 46
Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980
- Grass-Fed **Angus Beef** “Pot-au-Feu” 28
Slow-Braised Beef | Roasted Bone Marrow
Parmesan Cheese | Basil & Garlic Crust

Wheat & Grains...

- Hokkaido Sea Urchin **Tagliolini** 58
Fresh Handmade Pasta
Sardinian Bottarga | Amalfi Lemon
- Hand Made **Tortellini** 38
Traditional Moroccan Tangia Style Lamb Shoulder
Saffron & Goat Cheese Cream | Mustard Seeds
- Hand-Dived Hokkaido Grade **Scallops** 48
Pan-Seared | Artisanal Riso Di Semola Pasta
Mascarpone | Black Truffle Butter
- Rosso Di Mazara **Prawn** 48
Marinated | Acquerello Risotto
Aged Parmesan | Iberico Pork Chorizo

Scales & Shells...

French **Dover Sole**

Poached | “Limone e Peperoncino” Beurre Blanc
Basil & Coriander Crust | Roasted Ratte Potatoes 58

Mediterranean **Turbot**

Meunière | Chanterelle Mushrooms
Marc Haerberlin Sauce | Organic Seaweed & Herring Caviar 68

Lobster Bouillabaisse

Traditional Provençal Bisque | Boston Lobster
Garlic Parmentier | Tarragon & Orange Crust | Rouille 68

farm...

Berkshire **Pork**

Slow-Cooked Pork Belly “Barbecue”
Apple & Celeriac 46

Grain-Fed **Bresse Pigeon**

Roasted Pigeon Breast | Beetroot Textures | Onion Blanc-Manger
Slow-Braised Pigeon Leg | Pea Shoot | Chicken Liver | Sauce Salmi 58

Wagyu **Beef**

AUS Grain-Fed MB 8 Tenderloin
Home Fries | Black Garlic
Bordeaux Wine Sauce 88

*Served medium-rare unless requested

Grass-Fed **Lamb** “like a Tajine” (for 2 persons)

Roasted Lamb Rack | Argan Oil | Lamb Jus & Fresh Mint
Barley Couscous “Style” & Almonds | Petits Farçis
House-Made Moroccan Bread 138

Dairy...

Served with House-Made Chutney & Daily Baked Bread

Chef's Selection of **Matured Cheese**

A selection of 3 cheeses (30g each) 32
Ask our team for more details on today's selection

Sweets...

Riviera **Vacherin**

Ricotta Di Pecora Gelato | Sicilian Pistachio Chantilly 24
Amalfi Lemon Gel & Meringue

Caraibe 66% Dark Chocolate Cremeux

Glenfiddich 15YO Whisky | Salted Caramel Ice Cream 24

Quince and Bergamot

Poached Quince in Vanilla Syrup | Light Bergamot Parfait 24
Caramelized Walnut & Cream

Orchard **Citrus** Sphere

Ruby Grape Fruit Terrine | Vanilla Ganache 24
Codigo Rosa 1530 Tequila Granité | Light Hibiscus Gel

4-Course Plated Dessert Flight

Savour all of Riviera Forlino's signature desserts, 68
masterfully-crafted by Executive Pastry Chef Nicolas Vergnole,
with our 4-course individually-plated dessert flight

Riviera Signatures

5-Course

158⁺⁺

Menu exclusively available for the entire table

Amuse-Bouche

Wild-Caught New Zealand Langoustine

Tomato Jelly | Tomato Vinaigrette | Young Shoots

Hand Made Tortellini

Traditional Moroccan Tangia Style Lamb Shoulder
Saffron & Goat Cheese Cream | Mustard Seeds

Lobster Bouillabaisse

Traditional Provençal Bisque | Boston Lobster
Garlic Parmentier | Tarragon & Orange Crust | Rouille

Grain-Fed Bresse Pigeon

Roasted Pigeon Breast | Beetroot Textures | Onion Blanc-Manger
Slow-Braised Pigeon Leg | Pea Shoot | Chicken Liver | Sauce Salmi

Caraibe 66% Dark Chocolate Cremeux

Glenfiddich 15YO Whisky | Salted Caramel Ice Cream

Earl Grey Tea Sorbet

Winter Black Truffle Season

ENJOY FRESHLY-SHAVED WINTER BLACK TRUFFLES WITH EACH COURSE

OUR SEASONAL CREATIONS ARE AVAILABLE **A LA CARTE**
OR AS A **5-COURSE DEGUSTATION MENU FOR 218⁺⁺**

Hand-dived Hokkaido Grade **Scallops** 58

“Black and White” Scallop Carpaccio
Young Shoot | Granny Smith Dressing

Artisanal **Riso Di Semola** Pasta 68

Mascarpone | Aged Parmesan | Mustard Leaves

Wild-Caught **Red Mullet** 72

Pan-Seared Brittany Red Mullet
Du Puy Green Lentils | Port Wine Sauce

Wagyu Beef **“Rossini”** 98

AUS Grain-Fed MB 8 Tenderloin
Black Truffle Mashed Potato | Pan-Seared Foie Gras
Bordeaux Wine Sauce

Caraibe **66% Dark Chocolate** Cremeux 36

Black Truffle Mascarpone Ice Cream
Glenfiddich 15YO Whisky

Additional Winter Black Truffle available at \$12++ per gram

