



From front page

with fried eggplant and grounded white radish with ponzu vinegar.

Overall, the menu is interesting and should be tried by patrons.

Krishnan Mogan, the Associate Director of Sales says the Japanese food promotion will carry on until July 9.

"However, the dishes will be included in our regular menu and as such the food will be available to our customers even after July 9," he says.

He invites patrons to walk in and enjoy the dishes on the menu of Nagisa throughout the promotion week.

"They will surely enjoy the authentic Japanese dishes we have to offer," he shares.

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At Ferdinand's

FERDINAND'S at The Magellan Sutera Hotel. It is a formal dining area that is accorded a touch of gaiety by the charming mural paintings on the wall. This gives the whole place a hint of cosiness without compromising the reserved atmosphere.

The menu in this restaurant is traditional Italian, with a twist of the contemporary zest, giving the food interesting presentations and tastes that are subtly different from Italian fares found in town.

With its extensive spread of offerings, the Ferdinand's guarantees a pleasure one can never forget. The rack of lamb is especially recommended. The tender succulent meat taste so delicious that one can be greedy enough and wish the portion is larger.

True to the Italian tradition, dinner here is usually complemented with a glass of wine. You can have a choice of wine from Australia, New Zealand, Italy, California, France, Spain and South Africa.

The resident chef for this outlet is Chef Domenico Piras. In his 20-year's experience as a cook, he has served in establishments like Sea Princess and Sky Princess Star Cruise Ships, Da Paolo e Judie and Restaurant Le Bandiere establishments of the Krismat Group of Restaurants among others.

He has also served as chef to the Libyan elite society and he pays a lot of attention to details.

Sometimes he will come out and greet his customers so if you want to sample the food of this culinary artist, and meet him too, make a date with the resort for dinner from 6pm to 11pm every day.



FERDINAND'S
The Magellan Sutera

MENU

Budino di Cipolle, Cappasanta Scottata e Salsa Leggera Al Formag Onion 'Budino' with Pan-fried Scallops & Light Cheese Cream

Crema di Funghi e Patate Delicata Cream of Mushroom & Potato Soup

Sformato di Riso Allo Zafferano e Peperon con Alice Saffron Carnaroli Rice with Lobster & Capsicum

Bolla Torralta Prosecco di Conegliano

Costoletta All' Antica Con Spinaci e Salsa Alle Erbe Rack of Lamb Stuffed with Black Truffles & Porcini Mushrooms served with Butter Spinach, Sage & Rosemary Sauce

Spiribaldi Piedmont Dolcetto d'Alba

OR

Merluzzo Alla Livornese con Polenta Al Formaggio Cod Fish 'Livornese' Style served with Cheese Polenta

Fontana Fredda Le Selezioni Gari Del Pommaro Di Gari

Domenico's s Cris di Dolci Chef Domenico's Special Sampling Platter

Alexander Agria di Vitis Grappa