

APPETIZERS

BRUSCHETTA (V) With Fresh Tomatoes, Basil, Garlic & Extra Virgin Olive Oil	9
CHEESE & SWEET Selection of Parmigiano Reggiano, Gorgonzola Pecorino, Brie, Caciocavallo, Homemade jam & Honey	16
GRILLED OCTOPUS With Creamy Potatoes & Rosemary	15
HEDONISM CALAMARI With Home-made Peas Sauce	15
SELECTION OF CHARCUTERIE & CHEESE (TO SHARE)	30

STARTERS

PADRON PEPPERS (V) With Smoked Paprika	9
HEDONISM SCALLOPS Seared Scallops in Saffron Sauce, topped with Caviar & Truffle	25
CHICKEN LOLLIPOPS Crispy Lollipops with home-made Habanero Sauce	13
VEG TOWER (V) Grilled Vegetables, Extra Virgin Olive Oil, Raspberry Balsamic Vinegar & Garlic	11
MOJITO PRAWNS Crispy King Prawns with Home-made Lime & Mint Sauce	15
FISH SOUP With Mussels, Clams, Prawns, Bone Fish & Chilli	19

SALADS

GREEK STYLE SALAD 13

Tomatoes, Cucumber, Olives, Onions,
Extra Virgin Olive Oil, Oregano & Feta Cheese

CAESAR SALAD 11

Roman Lettuce, Caesar Dressing,
Croutons & Parmesan Cheese

WITH CHICKEN 17

BUFFALO MOZZARELLA CAPRESE STYLE 13

Buffalo Mozzarella, Tomatoes,
Extra Virgin Olive Oil & Basil

RISSOTTO

PORCINI AND TRUFFLE (V) 22

Porcini Mushrooms, Fresh Truffle
& Parmigiano Reggiano

SAFFRON SEAFOOD 24

Mussels, Clams, Squids, Cherry Tomatoes
& Coriander Sauce

RISOTTO SCAMPI 24

With Argentinian King Prawns,
Jelly Tomatoes & Langoustine Sauce

PASTA

TAGLIATELLE KING PRAWNS 22

King Prawns in Langoustines Sauce & Parsley

HEDONISM LINGUINE LOBSTER (2 PEOPLE) 66

Native Lobster, Cherry Tomatoes, Chilli & Basil

LINGUINI ALLE VONGOLE 20

Cherry Tomatoes, Garlic & Chilli

TAGLIATELLE ROYAL MUSHROOMS (V) 20

Mixed Mushrooms, Garlic & Truffle

MEAT

BUTTERMILK CHICKEN BURGER 19

With Fried Onions, Lettuce, Spicy Mayo Topped with Cheese Sauce, Served with Home-made Chips

WAGYU BEEF BURGER 22

With Portobello Mushroom, Melted Brie Cheese & Caramelised Onions, Served with Home-made Chips

CHICKEN PISTACHIO PEARL 24

Pistachio stuffed chicken. Served with potato souffle, buttered spinach & Gravy.

GRASS-FED ARGENTINIAN BEEF FILLET 42

Served with Mixed Mushrooms & Green Peppercorn Or Mushrooms Sauce

GRASS-FED ARGENTINIAN BEEF RIB-EYE STEAK 38

Served with Baby Potatoes & Vegetables, Green Peppercorn Or Blue Cheese Sauce

30 DAY-DRY-AGED SCOTTISH BEEF T-BONE STEAK 52

Served With Baby Potatoes & Vegetables, Chimichurri, Green Peppercorn, or Mushroom Sauce

30 DAY-DRY-AGED SCOTTISH BEEF TOMAHAWK STEAK 82

Served with Baby Potatoes & Vegetables, Chimichurri, Green Peppercorn, or Mushroom Sauce

GRASS-FED NATIVE LAMB CHOPS 29

Served with Mashed Potato, Buttered Spinach & Mint Sauce

MAKE THE SURF & TURF EXPERIENCE

CHOOSE ANY STEAK & ADD EXTRA

King Prawns 14
Served with Chimichurri or Langoustine Sauce

Lobster Tail 24
Served with Chimichurri or Langoustine Sauce

EXTRA SAUCES

GRAVY 3
CHIMICHURRI 3
GREEN 3
PEPPERCORN 3
MUSHROOMS 3
BLUE CHEESE 3
LANGOUSTINE 3

FISH

PARANZA BOAT (FOR 2 PEOPLE) 44

Mixed Deep-Fried Seafood

Served With Home-made Lime Sauce

PAN-SEARED FILLET OF SEA BASS 26

With Baby Potatoes & Vegetables

BLACK COD 34

With Miso Blood Orange Sauce

LOBSTER TAIL 36

With Lemon, Herb Butter & Spinach

SIDE

FRENCH FRIES (V) 6

SPINACH (V) 6

GREEN BEANS (V) 6

MASHED POTATOES 6

MIXED LEAVES SALAD (V) 6

BROCCOLI (V) 6

TRUFFLE & PARMESAN
CHIPS (VG) 13

Our Menu contains allergens. If you have a food allergy or intolerance, please inform your server before placing your order. We cannot guarantee that the food in these premises will be free from allergens.

All prices are inclusive of VAT. A discretionary service charge of 10.00 % will be added to your bill.