

## Degustation Menu

### *Antipasto*

#### **Ostriche Con Granita Al Limone E Menta Fresca**

Oyster served with Lemon Granita and Fresh Mint

*Andreola Dirupo Valdobbiadene Prosecco*



### *Entrée*

#### **Terrina Di Fegato D'oca**

Foie Gras Terrine served with Berry Sauce and Sundried Tomato Crispy Bread

*Luis Felipe Edwards Reserva, Sauvignon Blanc*



### *Zuppa*

#### **Essenza Di Finocchio, Tortellini Al Merluzzo E Limone**

Fennel Essence served with Home Made Tortellini stuffed with Cod and Lemon



### *Pasta*

#### **Tortelloni Al Formaggio Di Capra**

Homemade Tortelloni stuffed with Goat Cheese and Mint served with Lamb Ragout and Crispy Artichoke

*Luis Felipe Edwards Reserva, Cabernet Sauvignon*



### *Pesce*

#### **Merluzzo, Verdure Grigliate**

Pan Seared Cod Fish served with Grilled Vegetables and Vanilla Tomato Sauce



### *Carne*

#### **Carre D'agnello**

Sous Vide Lamb Rack Crusted with Pistachios served with Roasted Potato Caponata and Jus

*Frescobaldi Castiglioni Chianti DOCG*



### *Dolci*

#### **Torta Di Mele**

Warm Apple Cake served with Walnut and Vanilla Ice Cream

5 – Course Dinner

RM 268 nett per person

With Wine Pairing RM368 nett per person

7 – Course Dinner

RM 328 nett per person

With Wine Pairing RM 428 nett per person

“Allow us to fulfil your every need, wants and desires simply let us know of any special requirements, Allergies you might have and we will happily enhance your dining experience”

Signature Dish



Contain Alcohol



Vegetarian



“All prices are inclusive of 10% service charge and 6% goods and services tax (GST)”

“All prices are inclusive of 10% service charge and 6% goods and services tax (GST)”

## Antipasti Freddi

### **Insalata Di Rucola**

Arugula Salad served with Walnuts, Apple and Gorgonzola Sauce

**RM 48**



### **Burrata**

Served with Cherry Tomato Confit, Parmesan, Arugula and Balsamic Dressing

**RM 53**



### **Petto D'anatra**

Smoked Duck Breast served with Orange Salad, Baby Spinach and Roasted Beetroot

**RM 55**

### **Carpaccio Di Manzo**

Thinly Sliced Beef served with Arugula Leaf, Grilled Porcini, Parmesan and Truffle Oil

**RM 55**

### **Ostriche Con Granita Al Limone E Menta Fresca**

3 pieces of Oyster served with Lemon Granita and Fresh Mint

**RM 60**

### **Terrina Di Fegato D'oca**

Foie Gras Terrine served with Berry Sauce and Sundried Tomato Crispy Bread

**RM 78**

## Antipasti Caldi

### **Cozze Alla Tarantina**

Sautéed Mussels with Garlic, Tomato and Parsley served in White Wine Sauce and Olive Focaccia

**RM 48**



### **Fritto Misto Di Pesce**

Fritto Misto of Calamari, Prawn and Baby Octopus served with Tartar Sauce

**RM 57**




### **Capesante Alla Griglia**

Grilled Scallop served with Mediterranean Vegetable, Vanilla Tomato Sauce and Basil Foam

**RM 59**



"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements, Allergies you might have and we will happily enhance your dining experience"

Signature Dish  Contain Alcohol  Vegetarian 

"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

## Zuppa

### **Zuppa Di Funghi**

Mushroom Soup served with Taleggio Bruschetta, Chives and Green Oil  
RM 42



### **Essenza di Finocchio, Tortellini Al Merluzzo E Limone**

Fennel Essence served with Home Made Tortellini stuffed with Cod and  
Lemon  
RM 42







### **Cacciucco Alla Livornese**

Seafood Stew of Mussels, Clams, Prawns, Scallops and Seabass  
served with Tomato Basil  
RM 48

"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements,  
Allergies you might have and we will happily enhance your dining experience"

"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

Signature Dish  Contain Alcohol  Vegetarian   
"All prices are inclusive  10% service charge and 6% goods and services tax (GST)"

## Pizza

**Margherita Pizza**  
Tomato and Mozzarella  
RM 42



**Pizza Alla Contadina**  
Tomato, Mozzarella, Aubergine, Bell Pepper, Zucchini and Onion  
RM 48



**Pizza Siciliana**  
Tomato, Capers, Anchovies, Onion, Garlic and Olive Oil  
RM 50



**Mascarpone Pizza**  
Tomato, Mozzarella, Mascarpone, Spicy Beef Salami and Green Olives  
RM 52


**Pizza Formaggi**  
Mozzarella, Gorgonzola, Parmesan, Taleggio  
RM 60



**Pizza Ai Frutti Di Mare E Pesto Al Basilico**  
Tomato, Mussels, Prawns, Scallops, Baby Octopus and Basil Pesto  
RM 65

**Parma Pizza**  
Tomato, Mozzarella, Sea Salt Aged Beef, Arugula Leaf, Parmesan Shavings  
and Truffle Oil  
RM 65

"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements,  
Allergies you might have and we will happily enhance your dining experience"

Signature Dish  Contain Alcohol  Vegetarian 

"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

## Pasta & Risotto

**Lasagna Vegetariana**  
White Vegetable Lasagna  
RM55



**Fettuccini Ai Porcino**  
Creamy Mascarpone Fettuccine served with Porcini Mushroom and Truffle  
RM 59



**Risotto Allo Zafferano**  
Saffron Risotto served with Beef Stew  
RM 65

**Gnocchi Con Cozze E Vongole**  
Gnocchi with Mussels, Clams, Tomato and Basil served in White Wine Sauce  
RM 65



**Tortelloni Al Formaggio Di Capra**  
Homemade Tortelloni stuffed with Goat Cheese and Mint served with Lamb Ragout and Crispy Artichoke  
RM 67

**Risotto Al Nero Di Seppia**  
Squid Ink Risotto served with Sautéed Calamari, Garlic Foam and Cherry Tomato Confit  
RM 68

**Linguine Agli E Oli Con Gamberi**  
Linguine Aglio Olio with Prawns, Rucola and Cherry Tomatoes  
RM 69

**Risotto Ostriche E Ricci Di Mare**  
Oyster and Sea Urchins Risotto  
RM 78



**Pappardelle All'Astice**  
Freshly Made Pappardelle with Boston Lobster served in White Wine and Tomato Basil Sauce  
RM 190



"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements, Allergies you might have and we will happily enhance your dining experience"

Signature Dish



Contain Alcohol



Vegetarian



## Pesce e Carne

### **Calamari Ripieni**

Baked Stuffed Calamari Sicilian Style served with Vegetarian Cous Cous and Aioli Salsa  
**RM 78**



### **Involtino Di Pollo**

Chicken Roulade served with Mashed Potato, Steamed Vegetables and Garlic Jus  
**RM 82**

### **Guance Di Manzo**

Braised Beef Cheek with Pumpkin Puree and Roasted Mediterranean Vegetables  
**RM 88**

### **Cartoccio Di Crostacei**

Seafood Cartoccio Sicilian Style  
**RM 95**

### **Merluzzo, Verdure Grigliate**

Pan Seared Cod Fish served with Grilled Vegetables and Vanilla Tomato Sauce  
**RM 110**

### **Carre D'agnello**

Sous Vide Lamb Rack Crusted with Pistachios served with Roasted Potato Caponata and Jus  
**RM 115**



"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements, Allergies you might have and we will happily enhance your dining experience"

Signature Dish



Contain Alcohol



Vegetarian



"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

## From The Grill

### **Tonno Alla Griglia**

Grilled Tuna Loin with White and Black Sesame Seed served with Peperonata and Lemon Butter Sauce

**RM 105**

### **Costolette D'agnello**

Grilled Lamb Chop served with Creamy Polenta, Marinated Grilled Vegetables and Rosemary Jus

**RM 118**

### **Gamberi In Crosta Di Mandorle**

Oven Roasted Prawns with Almond Crust served with Sicilian Parmigiana

**RM 120**

### **Filetto Di Manzo**

Grilled Black Angus Tenderloin with Parmesan Crust served with Sweet Potato Puree, Green Asparagus, Beans and Beef Jus

**RM 130**

### **Tagliata Di Manzo**

Grilled 220gm sliced Striplion served with Arugula Salad, Cherry Tomatoes and Parmesan Shaving

**RM 130**

### **Astice Alla Griglia**

Grilled Lobster with Garlic Parsley Butter served with Mix Leaves and Orange Mayo

**RM 360**

"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements, Allergies you might have and we will happily enhance your dining experience"

Signature Dish



Contain Alcohol



Vegetarian



## Dolci

### **Torta Di Mele**

Warm Apple Cake served with Walnut and Vanilla Ice Cream

**RM 33**

### **Tiramisu**

Classic Tiramisu

**RM 33**

### **Sicilian Cannolo**

Ricotta Cheese, Pistachios, Dried Fruits and Choccolate with Raspberry  
Sauce

**RM 33**



### **Tortino Al Cioccolato**

Chocolate Lava Cake served with Strawberry and Balsamic Ice Cream

**RM 36**

### **Piatti Di Formaggi**

Cheese Platter of Parmesan, Gorgonzola, Taleggio and Fontina served with  
Tomato Bruschetta and Focaccia Bread

**RM 78**

"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements,  
Allergies you might have and we will happily enhance your dining experience"

Signature Dish



Contain Alcohol



Vegetarian



"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"