## **Degustation Menu**

### **Antipasto**

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

Oyster served with Lemon Granita and Fresh Mint Andreola Dirupo Valdobbiadene Prosecco



## Terrina Di Fegato D'oca

Foie Gras Terrine served with Berry Sauce and Sundried Tomato Crispy Bread Banfi Collepino Toscana IGT

## **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

Bolla Pinot Grigio Delle Venezie IGT, Veneto

#### Pesce

### Merluzzo, Verdure Grigliate

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



## 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









## 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

### Ostriche Con Granita Al Limone E Menta Fresca

3 pieces of Oyster served with Lemon Granita and Fresh Mint **RM 60** 

### Carpaccio Di Manzo

Thinly Sliced Beef served with Arugula Leaf, Grilled Porcini, Parmesan and Truffle Oil **RM 68** 

### Terrina Di Fegato D'oca

Foie Gras Terrine served with Berry Sauce and Sundried Tomato Crispy Bread **RM 88** 

## **Antipasti Caldi**

### Cozze Alla Tarantina

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

RM 46

#### Fritto Misto Di Pesce

Frito Misto of Calamari, Prawn and Baby Octopus served with Tartar Sauce RM 55

## Capesante Alla Griglia

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

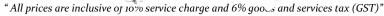


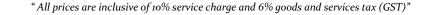
RM 58











# <u>Zuppa</u>

## 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 44



## Cacciucco Alla Livornese

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



## **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

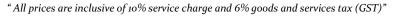
#### Parma Pizza

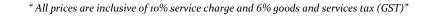
Tomato. Mozzarella, Sea Salt Aged Beef, Arugula Leaf, Parmesan Shavings and Truffle Oil RM 65











### Pasta & Risotto

### Lasagna Vegetariana

White Vegetable Lasagna RM55

#### Fettuccini Ai Porcino

Creamy Mascarpone Fettuccine served with Porcini Mushroom and Truffle RM 56

### Risotto Allo Zafferano

Saffron Risotto served with Beef Stew **RM 60** 

## Tortelloni Al Formaggio Di Capra

Homemade Tortelloni stuffed with Goat Cheese and Mint served with Lamb Ragout and Crispy Artichoke RM 65

## **Gnocchi Con Cozze E Vongole**

Gnocchi with Mussels, Clams, Tomato and Basil served in White Wine Sauce RM 65

## Linguine Agli E Oli Con Gamberi

Linguine Aglio Olio with Prawns, Rucola and Cherry Tomatoes RM 65

### Risotto Al Nero Di Seppia

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

#### 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"

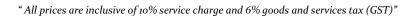




Signature Dish Contain Alcohol







## Pesce e Carne

### Involtino Di Pollo

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

## Calamari Ripieni

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



RM 89

### Guance Di Manzo

Braised Beef Cheek with Pumpkin Puree and Roasted Mediterranean Vegetables RM 98

### Cartoccio Di Crostacei

Seafood Cartoccio Sicilian Style RM 98

## 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







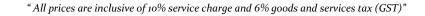




Signature Dish Contain Alcohol Vegetarian

Vegetarian

"All prices are inclusive of 1000 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 110

#### 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

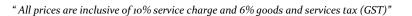












## **Dolci**

## Torta Di Mele Warm Apple Cake served with Walnut and Vanilla Ice Cream RM 33



### Tiramisu

Classic Tiramisu RM 33

## Sicilian Cannolo

Riccotta Cheese, Pistachios, Dried Fruits and Choccolate with Raspberry Sauce RM 35

### **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 8o

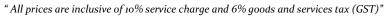
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<sup>&</sup>quot;All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"