

Starters

PRAWNS & SCALLOP

*Pan Fried Scallop & Prawns with Orange Sauce, Porcini
Mushroom Puree and Leek*
Rm 50

SEAFOOD in TEMPURA

Deep Fried Squid, Prawns, Soft Skin Crab, Seabass
Rm 40

SALMON CARPACCIO

Marinated Salmon served with shallot, capers flower and lemon dressing
Rm 38

BEEF CARPACCIO

*Beef tenderloin carpaccio marinated in red wine, served with herbs,
rocket, parmesan flakes and dressing*
Rm 48

ANTIPASTO NEROVIVO

*Assorted Coldcuts and Cheese, Caprese, Classic Bruschetta and Mix
Italian Pickels*
Rm 78 (2 pax) Rm 145 (4 pax)

ANTIPASTO SEAFOOD

*Seafood Salad, Salmon Carpaccio, Prawns, Scallop and Seafood
Tempura*
Rm 81 (2 pax)

CAESAR SALAD

Baby Romain, anchovies, chicken breast, Croutons, Caesar dressing
Rm 26

GORGONZOLA

*Rocket Salad with Gorgonzola Cheese, Walnuts, Croutons,
Pears, Pecorino Flakes and Gorgonzola Dressing*
Rm 38

All price are subject to 10% service charge and 6% of SST

Pasta

ARRABBIATA

Penne served with garlic, chilli, parsley, cherry tomato and fresh tomato sauce
Rm 28

CARBONARA

Spaghetti served with egg, parmesan, black pepper and duck bacon
Rm 32

RISOTTO FRUTTI DI MARE

Risotto Carnaroli with Octopus, Squid, Prawns, Mussels, Clams in light tomato sauce
Rm 48

SPAGHETTI CLAMS

Spaghetti sauteed with Clams, Cherry Tomato and Bottarga
Rm 35

TAGLIOLINI PESTO

Homemade Tagliolini served with homemade Basil Pesto and Tiger Prawns
Rm 45

RAVIOLI

Homemade Ravioli ricotta and spinach in Tomato Sauce
Rm 35

LASAGNA

Homemade Lasagna Baked with Beef Ragù, Bechamel and Parmesan Cream
Rm 38

TAGLIATELLE RAGU

Homemade Tagliatelle with Beef Bolognese sauce
Rm 34

AGNOLOTTI

Homemade Agnolotti stuffed with wild mushroom and porcini, parmesan and sage cream
Rm 40

Soup

MINISTRONE

Classic Minestrone soup with assorted seasonal vegetables and garlic bread
Rm 18

SEAFOOD SOUP

Squid, prawns, mussels, clams, seabass, garlic bread in light tomato
Rm 36

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Mains

SEABASS

Grilled with Roasted potato, cappers, cherry tomato and Salmoriglio sauce
Rm 58

SALMON

Crispy Salmon, Prawn, Sweet Potato, Lemon Dressing and Warm Mayo
Rm 72

GRILL SEAFOOD

Seabass, Prawn, Squid and Scallop
Rm 88 (1 pax) Rm 158 (2 pax)

300 grams RIBEYE

Ribeye Steak with Onion Rings, French Fries and Peppercorn Sauce
Rm 150

LAMB RACK

Grill Lamb Rack served with Roasted Potato and Mix Salad
Rm 85

VEAL CHEEK

Veal Cheek braised with Potato Gnocchi, Baby Carrot and Parmesan Foam
Rm 62

BEEF SIRLOIN STEAK

280 gr. Pan fried served with gorgonzola sauce and sautéed baby spinach
Rm 128

GRILLED MEAT

Lamb chop, chicken breast, mixture of meat sausages and beef sirloin served with rocket salad
Rm 65 (1 pax) Rm 125 (2 pax)

Side Dish:

Roasted Potato, French Fries, Deep Fried Zucchini, Mix Salad, Grill Vegetables Rm 10

Pizza

GARLIC BREAD

Garlic, Rosemary and Oregano

Rm 12

MARGHERITA

Tomato, Mozzarella, Basil Leaves, Olive Oil

Rm 25

BUFALA

Tomato, Buffalo Mozzarella, Basil, Olive Oil

Rm 50

BRESAOLA

Tomato, Bresaola, Rocket Salad, Buffalo

Mozzarella

Rm 58

NAPOLI

Tomato, Mozzarella, Black Olives, Capers, Anchovies, Oregano

Rm 32

VEGETARIANA

Tomato, Mozzarella, Grilled Zucchini, Eggplant, Capsicum

Rm 30

CALZONE

Tomato, Mozzarella, Turkey Ham, Ricotta, Parmesan

Rm 38

PROSCIUTTO FUNGHI

Tomato, Mozzarella, Turkey Ham and Mushroom

Rm 35

QUATTRO STAGIONI

Tomato, Mozzarella Black Olives, Turkey Ham, Artichokes,

Mushroom

Rm 38

QUATTRO FORMAGGI

Mozzarella, Gorgonzola, Taleggio, Parmesan,

Rm 38

DIAVOLA

Tomato sauce, Mozzarella, Salsichon, chilli flakes

Rm 35

CHICKEN

Tomato, Mozzarella, Chicken, Chilli flakes, Capsicum

Rm 28

GOLOSA

*Tomato, Mozzarella, salami, turkey ham, red onion and
gorgonzola cheese*

Rm 45

PARMIGIANA

Fried Eggplant, Mozzarella, Parmesan, Basil, Oregano

Rm 35

SEAFOOD

Tomato, Mozzarella, Tiger Prawns, Squid, Clams, Mussels

Rm 48

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Dessert

CHEESECAKE

Cheesecake semifreddo with White Chocolate and Forest fruit Coulis
Rm 25

DAME BLANCHE

2 scoops of Vanilla Ice Cream, warm chocolate and chantilly cream
Rm 22

NERO CAKE

Chocolate Mousse with Hazelnuts, Sponge Cake and Forest Fruits Ice Cream
Rm 25

TIRAMISU

Classic Tiramisu with Homemade Savoiardi, Espresso and Mascarpone Cream
Rm 25

GRAND DESSERT

Selection of Signature Desserts for 2
Rm 55

