

## ANTIPASTI

FRITTO MISTO ALLA VENEZIANA	71
Fried Calamari and Prawn • Battered Vegetables • Arrabbiata Sauce • Lemon and Herbs Mayo	
MOZZARELLA DI BUFALA 	76
Buffalo Mozzarella Salad • Heirloom Tomato • Roasted Rock Melon • Balsamic	
POLPO ALLA GRIGLIA	84
Char-grilled Octopus • Roasted Capsicum Puree • Turmeric Potato • Salsa Verde	
CARPACCIO DI CAPESANTE	113
Raw Hokkaido Scallop Carpaccio • Citrus Spicy Marination • Orange Gel	
CARPACCIO DI MANZO 	134
Raw Wagyu Carpaccio • Roasted Mushroom • Cured Egg Yolk • Truffle	
PAN SEARED FOIE GRAS 	155
Jackfruit Salsa • Crispy Focaccia Toast • Five Spices Crisp • Port Wine Sauce	

## ZUPPE

ZUCCA 	53
Rosemary Scented Butternut Squash • Crispy Lentil • Truffle Oil	
ZUPPA DI PESCE  	76
Seafood Soup • Crab Meat • Mussel • Tiger Prawn	


### CHEF'S SPECIALITY ANTIPASTI MISTO 126

Delight in a special mixed appetizer platter of the day by Chef De Cuisine Chef Marco Caverni, based on the market availability and using the freshest ingredients in town.

*Ideal for two guests, please inquire with our colleague for today's speciality dish.*

## ALLA GRIGLIA

All grilled dishes are served with your choice of one side dish and one sauce.

GRILLED CHEF SELECTION 	450g	554
<i>Recommended for 2 guests</i>		
SHER WAGYU, BLACK LABEL, AUSTRALIA GRAIN FED, 400 DAYS, B.M.S 7-9		
Tenderloin	150g	407
Ribeye	300g	439
AUSTRALIAN BLACK ANGUS BEEF		
Chateaubriand <i>Recommended for 2 guests</i>	500g	523
Tenderloin	180g	281
Ribeye	300g	302
*DRY AGED ARGENTINIAN 		
<i>Chef Marco's signature rosemary smoke steak</i>		
<i>Please allow thirty to forty-five minutes cooking time</i>		
Ribeye	180g	239
Sirloin	180g	229
ARGENTINIAN BLACK ANGUS GRAINFED		
Tenderloin	180g	250
Ribeye	300g	271
*WAGYU TOMAHAWK • B.M.S. 7-9	1.7-2kg	1457
<i>Recommended for 3 to 4 guests</i>		
<i>Please allow thirty to forty-five minutes cooking time</i>		
AUSTRALIAN MULWARRA LAMB RACK	Half Rack	239
GRILLED ORGANIC SPRING CHICKEN	250g	134
GRILLED WHOLE BOSTON LOBSTER	1 pc	481
Seasonal Salad • Herbs Butter		
<b>ADD ON</b>		
Pan Seared Foie Gras	50g	76
Seasonal Fresh Black Truffle	1g	
<i>Price is subject to season of truffle</i>		

### CONTORNI 23

Mashed Potato  
Broccoli with Garlic and Chilli  
Lemon scented Green Asparagus  
Rucola Salad with Gorgonzola and Pears  
Thick-Cut Fries with Parmesan

### SALSE 16

Jus Natural  
Mushroom  
Salsa Verde  
Gorgonzola Sauce

 CONTAINS ALCOHOL  CHEF'S SPECIALTY  VEGETARIAN  VEGAN  SUSTAINABLE FISH

\*PREMIUM ITEMS ARE SUBJECT TO A MAXIMUM DISCOUNT OF 25 %

ALL PRICES QUOTED ARE IN MALAYSIAN RINGGIT AND EXCLUSIVE OF PREVAILING TAXES

## PASTA E SECONDI

LINGUINE PESTO VERDE 	71
Linguine • Basil and Pistachio Pesto • Marinated Black Olives • Sun-Dried Tomato	
CARBONARA AL PROSCIUTTO D'ANATRA 	86
Spaghetti • 63°C Organic Poached Egg • Duck Prosciutto • Sarawak Black Pepper • Parmigiano	
WAGYU LASAGNA	142
Wagyu Ragout • Creamy Parmesan Sauce	
TAGLIATELLE AL FOIE GRAS	145
Homemade Tagliatelle Pasta • Forest Mushroom • Foie Gras • Truffle Oil	
RAVIOLI DI GAMBERI   	155
Homemade Ravioli • Tiger Prawns • Saffron • Burrata	
GNOCCHI AI RICCI DI MARE	176
Homemade Potato Gnocchi • Garlic Cream • Sea Urchin • Italian Herbs	
RISOTTO AI FUNGHI  	197
Parmesan Wheel Risotto • Porcini Mushrooms • Ricotta • Fresh Truffle	
TAGLIOLINI AL NERO CON ASTICE	268
Homemade Squid Ink Tagliolini • Charred Lobster • Italian Tomato Sauce • Lime • Mediterranean Herbs	
SALMONE NORVEGESE 	145
Pan Seared Salmon Steak • Garden Vegetables • Bagna Cauda Espuma	
MERLUZZO NERO	208
Grilled Atlantic Black Cod Fish • Seasonal Vegetable • Leek Velouté	
BRANZINO AL SALE <i>Recommended for 2 guests</i> 	302
Salt Baked Seabass • Cherry Tomatoes and Olive Guazzetto	

## WINE BY CORAVIN

	Glass	Bottle
Catena Zapata Argentino, Argentina	218	1,050
Amarone Della Valpolicella Classico D.O.C.G	155	700
"Costasera" Masi		
Tenuta Luce Tosana I.G.T	288	1,200

## ITALIAN PREMIUM SELECTION

Amarone Valpolicella Riserva "Conte De Valle" D.O.C.G, Palazzo Mafei, Veneto		880
Ornellaia D.O.C, Tenuta Dell' Ornellaia, Bolgheri		1,680
Sassicaia D.O.C, Tenuta San Guido, Bolgheri		2,688
Masseto I.G.T, Marchesi de' Frescobaldi, Tuscany		8,890

\*WINE SELECTIONS ARE SUBJECT TO AVAILABILITY.