





ANTIPASTI

FRITTO MISTO ALLA VENEZIANA	68
Fried Calamari and Prawn • Battered Vegetables • Arrabbiata Sauce • Lemon and Herbs Mayo	
BURRATA 	72
Burrata Salad • Heirloom Tomato • Roasted Rock Melon • Balsamic	
POLPO ALLA GRIGLIA	80
Char-grilled Octopus • Roasted Capsicum Puree • Turmeric Potato • Salsa Verde	
CARPACCIO DI CAPESANTE	108
Raw Hokkaido Scallop Carpaccio • Citrus Spicy Marination • Orange Gel	
CARPACCIO DI MANZO 	128
Raw Wagyu Carpaccio • Roasted Mushroom • Cured Egg Yolk • Truffle	
PAN SEARED FOIE GRAS 	148
Jackfruit Salsa • Crispy Focaccia Toast • Five Spices Crisp • Port Wine Sauce	

ZUPPE

ZUCCA 	50
Rosemary Scented Butternut Squash • Crispy Lentil • Truffle Oil	
ZUPPA DI PESCE  	72
Seafood Soup • Crab Meat • Mussel • Tiger Prawn	



CHEF'S SPECIALITY ANTIPASTI MISTO 120

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	528
<i>Recommended for 2 guests</i>		
SHER WAGYU, BLACK LABEL, AUSTRALIA GRAIN FED, 400 DAYS, B.M.S 7-9		
Tenderloin	150g	388
Ribeye	300g	418
AUSTRALIAN BLACK ANGUS BEEF		
Chateaubriand <i>Recommended for 2 guests</i>	500g	498
Tenderloin	180g	268
Ribeye	300g	288
*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	228
Sirloin	180g	218
ARGENTINIAN BLACK ANGUS GRAINFED		
Tenderloin	180g	238
Ribeye	300g	258
*WAGYU TOMAHAWK • B.M.S. 7-9	1.7-2kg	1388
<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	228
GRILLED ORGANIC SPRING CHICKEN	250g	128
GRILLED WHOLE BOSTON LOBSTER	1 pc	458
Seasonal Salad • Herbs Butter		
ADD ON		
Pan Seared Foie Gras	50g	72
Seasonal Fresh Black Truffle	1g	
<i>Price is subject to season of truffle</i>		

CONTORNI 22

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

SALSE 15

Jus Natural
Mushroom
Salsa Verde
Gorgonzola Sauce

 CONTAINS ALCOHOL  SPECIAL SIGNATURE  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 	68
Linguine • Basil and Pistachio Pesto • Marinated Black Olives • Sun-Dried Tomato	
CARBONARA AL PROSCIUTTO D'ANATRA 	82
Spaghetti • 63°C Organic Poached Egg • Duck Prosciutto • Sarawak Black Pepper • Parmigiano	
WAGYU LASAGNA	135
Wagyu Ragout • Creamy Parmesan Sauce	
TAGLIATELLE AL FOIE GRAS	138
Homemade Tagliatelle Pasta • Forest Mushroom • Foie Gras • Truffle Oil	
RAVIOLI DI GAMBERI   	148
Homemade Ravioli • Tiger Prawns • Saffron • Burrata	
GNOCCHI AI RICCI DI MARE	168
Homemade Potato Gnocchi • Garlic Cream • Sea Urchin • Italian Herbs	
RISOTTO AI FUNGHI  	188
Parmesan Wheel Risotto • Porcini Mushrooms • Ricotta • Fresh Truffle	
TAGLIOLINI AL NERO CON ASTICE	255
Homemade Squid Ink Tagliolini • Charred Lobster • Italian Tomato Sauce • Lime • Mediterranean Herbs	
SALMONE NORVEGESE 	138
Pan Seared Salmon Steak • Garden Vegetables • Bagna Cauda Espuma	
MERLUZZO NERO	198
Grilled Atlantic Black Cod Fish • Seasonal Vegetable • Leek Velouté	
BRANZINO AL SALE <i>Recommended for 2 guests</i> 	288
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.