

ANTIPASTI

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| 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

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| 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.

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| 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

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

SALSE 15

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| 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

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| 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 |
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| 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

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| 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.