

## COMPONI IL TUO PRANZO

*Set lunch menu*

### ANTIPASTI

#### TONNO SCOTTATO

Pan seared tuna • Jerusalem artichoke • hazelnut

#### INSALATA DI QUINOA (V)

Seasonal lettuce • quinoa • seasonal vegetable

### PRIMI

#### GNOCCHETTI GAMBERI E ZUCCHINI

Gnocchi • sautéed prawns • zucchini

#### RISOTTO ALLA CAPRESE (V)

Risotto • tomato • mozzarella cream

### SECONDI

#### VITELLO DA LATTE

Grilled veal • baby carrot • kale

#### PESCE DEL GIORNO

Fish of the day • leek fondue • mix herbs

#### MELANZANA ALLA PARMIGIANA (V)

Baked eggplant • tomato • basil • buffalo mozzarella

### DOLCI

#### CRÈME BRULÉE AL CAFFÈ

Espresso crème brulée

#### CROSTATA

Nut tart • wild berry compote

3 Courses 158 per person

4 Courses 178 per person

## ANTIPASTI AND ZUPPE

#### BURRATA, POMODORO E PEPERONI (V)

Burrata cheese • tomato-bell pepper sauce

#### TARTARE DI MANZO <sup>(A)</sup>

Angus beef tartar • mushroom • almond

#### POLPO ALLA GRIGLIA

Grilled octopus • parsley root • grapefruit

#### CHEF'S SALAD • IL NOSTRO ORTO (V)

Salad • seasonal vegetables • beetroot vinaigrette

#### CAVIALE E PROSECCO <sup>(A)</sup>

caviar • crushed potato • prosecco foam

#### ZUPPA D' ASTICE

Boston lobster bisque • parsley • toasted bread

## PRIMI

#### SPAGHETTO ALL' ASTICE

Spaghetti • romanescos • Boston lobster • fish roe

#### CAMPANELLE FRESCHE AL RAGÙ DI ANATRA

Homemade fresh campanelle pasta • duck ragout

#### RAVIOLI DI BACCALÀ

Ravioli • dried salted cod fish • potato • oregano

#### RAVIOLI DI CECI (V)

Ravioli • chickpea • eggplant • cumin

#### RISOTTO AI SAPORI DI MARE

Risotto • seafood • extra virgin olive oil

### SELEZIONATI DAL SOMMELIER

	GLASS	BOTTLE
Sauvignon Blanc, Hole in the Water, Marlborough	58	262
Pinot Grigio, Allegrini Corte Giara, Veneto	62	288
Pinot Noir, Saint Clair, Marlborough	62	338
Grattamaco Bolgheri Rosso, Tuscany	78	430

## SECONDI

#### AGNELLO E PEPERONI <sup>(A)</sup>

Slow cooked lamb • red pepper • black polenta

#### GUANCIA DI MANZO BRASATA

Braised Black Angus beef cheek • potato

#### PESCE DEL GIORNO ALL' ACQUA PAZZA

Fish of the day • tomato • garlic • extra virgin olive oil

#### CERNIA IN UMIDO

Giant grouper • celeriac • miso sauce

#### CAPESANTE, PISELLI E UOVA DI SALMONE

Sautéed scallop • green pea • Jerusalem artichoke • salmon roe

## ALLA GRIGLIA

#### O'CONNOR, RED LABEL BEEF, AUSTRALIA

##### GRASSFED, BMS 2

Tenderloin

200g

248

Ribeye

300g

198

#### SHER WAGYU, BLACK LABEL BEEF, AUSTRALIA

##### GRAIN FED, 400 DAYS, BMS 7-8

Tenderloin

150g

378

Ribeye

300g

398

Sirloin

200g

388

\*Tomahawk Steak • B.M.S. 6-7 *suggested for 3 to 4 guests*

1.7-2kg

1198

*Please allow thirty to forty-five minutes cooking time*

## CONTORNI

15

Mashed potato

Roasted marble potato • rosemary

Sautéed spinach

Green asparagus

Arugula salad • parmesan • cherry tomato • vinaigrette

## SALSE

10

Jus naturel

Béarnaise

Salsa verde

<sup>(A)</sup> CONTAINS ALCOHOL    <sup>(V)</sup> VEGETARIAN    \*PREMIUM BEEF CUTS ARE SUBJECT TO A MAXIMUM DISCOUNT OF 25%

ALL PRICES QUOTED ARE IN MALAYSIAN RINGGIT AND INCLUSIVE OF 10% SERVICE CHARGE AND 6% GOVERNMENT TAX

PLEASE HIGHLIGHT ANY SPECIFIC FOOD ALLERGIES OR INTOLERANCES TO OUR COLLEAGUES BEFORE ORDERING • WE ENDEAVOUR TO SOURCE FOR LOCAL AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE

## MENÙ DEGUSTAZIONE

*Our tasting menu is served for the entire table*

### VARIAZIONE DI FUNGHI (V)

Mushroom variation

Prosecco, San Feletto Extra dry Brut D.O.C.G, Veneto, Italy

### RISOTTO ALLA PARMIGGIANA (V)

Risotto • eggplant • tomato crème

### RAVIOLI DI BACCALÀ

Ravioli • dried salted cod fish • potatoes • oregano

Pinot Grigio, Allergini Corte Giara, Veneto, Italy

### PESCE DEL GIORNO ALL' ACQUA PAZZA

Fish of the day • tomato • garlic • extra virgin olive oil

### AGNELLO E PEPERONI (A)

Lamb • red pepper • black polenta

Grattamacco Rosso, Bolgherie, Italy

### TIRAMISÙ

Mascarpone cream • coffee • chocolate

tasting menu 388

wine pairing 188

## ANTIPASTI AND ZUPPE

BURRATA, POMODORO E PEPERONI (V) 58

Burrata cheese • tomato-bell pepper sauce

TARTARE DI MANZO (A) 88

Angus beef tartar • mushroom • almond

POLPO ALLA GRIGLIA 58

Grilled octopus • parsley root • grapefruit

CHEF'S SALAD • IL NOSTRO ORTO (V) 48

Salad • seasonal vegetables • beetroot vinaigrette

CAVIALE E PROSECCO (A) 88

caviar • crushed potato • prosecco foam

ZUPPA D' ASTICE 68

Boston lobster bisque • parsley • toasted bread

## PRIMI

SPAGHETTO ALL' ASTICE 98

Spaghetti • romanesco • Boston lobster • fish roe

CAMPANELLE FRESCHE AL RAGÙ DI ANATRA 88

Homemade fresh campanelle pasta • duck ragout

RAVIOLI DI BACCALÀ 88

Ravioli • dried salted cod fish • potato • oregano

RAVIOLI DI CECI (V) 78

Ravioli • chickpea • eggplant • cumin

RISOTTO AI SAPORI DI MARE 98

Risotto • seafood • extra virgin olive oil

## SELEZIONATI DAL SOMMELIER

	GLASS	BOTTLE
Sauvignon Blanc, Hole in the Water, Marlborough	58	262
Pinot Grigio, Allegrini Corte Giara, Veneto	62	288
Pinot Noir, Saint Clair, Marlborough	62	338
Grattamacco Bolgheri Rosso, Tuscany	78	430

## SECONDI

AGNELLO E PEPERONI (A) 178

Slow cooked lamb • red pepper • black polenta

GUANCIA DI MANZO BRASATA 178

Braised Black Angus beef cheek • potato

PESCE DEL GIORNO ALL' ACQUA PAZZA 138

Fish of the day • tomato • garlic • extra virgin olive oil

CERNIA IN UMIDO 128

Giant grouper • celeriac • miso sauce

CAPESANTE, PISELLI E UOVA DI SALMONE 228

Sautéed scallop • green pea • Jerusalem artichoke • salmon roe

## ALLA GRIGLIA

O'CONNOR, RED LABEL BEEF, AUSTRALIA

GRASSFED, BMS 2

Tenderloin 200g 248

Ribeye 300g 198

SHER WAGYU, BLACK LABEL BEEF, AUSTRALIA

GRAIN FED, 400 DAYS, BMS 7-8

Tenderloin 150g 378

Ribeye 300g 398

Sirloin 200g 388

\*Tomahawk Steak • B.M.S. 6-7 suggested for 3 to 4 guests

1.7-2kg 1198

Please allow thirty to forty-five minutes cooking time

CONTORNI 15

Mashed potato

Roasted marble potato • rosemary

Sautéed spinach

Green asparagus

Arugula salad • parmesan • cherry tomato • vinaigrette

SALSE 10

Jus naturel

Béarnaise

Salsa verde

(A) CONTAINS ALCOHOL (V) VEGETARIAN \*PREMIUM BEEF CUTS ARE SUBJECT TO A MAXIMUM DISCOUNT OF 25%

ALL PRICES QUOTED ARE IN MALAYSIAN RINGGIT AND INCLUSIVE OF 10% SERVICE CHARGE AND 6% GOVERNMENT TAX

PLEASE HIGHLIGHT ANY SPECIFIC FOOD ALLERGIES OR INTOLERANCES TO OUR COLLEAGUES BEFORE ORDERING • WE ENDEAVOUR TO SOURCE FOR LOCAL AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE



## DOLCI

### TIRAMISÙ

Mascarpone cream • coffee • chocolate

35

### PANNACOTTA AL MANGO

Italian mango pudding, pumpkin ice cream

35

### MILLEFOGLIE DI MELA E BARBABIETOLA

Puff pastry • apple • beetroot sorbet

35

### VARIAZIONE DI CIOCCOLATO

Grand cru chocolate pastry selection • vanilla sauce

35

### SELEZIONE DI GELATI

Chocolate ice cream • vanilla ice cream

12

### SELEZIONE DI SORBETTI

Raspberry sorbet • lemon sorbet

12

All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% government tax.

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

We endeavour to source for local and sustainable ingredients whenever possible.