



## ANTIPASTI AND ZUPPE

BURRATA, POMODORO E PEPERONI (V) Burrata cheese • tomato-bell pepper sauce	58
TARTARE DI MANZO (A) Angus beef tartar • mushroom • almond	88
POLPO ALLA GRIGLIA Grilled octopus • parsley root • grapefruit	58
CARPACCIO DI PESCE Thinly sliced fish • olives • Granny smith apple vinaigrette	78
CHEF'S SALAD • IL NOSTRO ORTO (V) Salad • seasonal vegetables • beetroot vinaigrette	48
CAVIALE E PROSECCO (A) Caviar • crushed potato • prosecco foam	88
ZUPPA D' ASTICE Boston lobster bisque • parsley • toasted bread	68

## PRIMI

SPAGHETTO ALL' ASTICE Spaghetti • romanesco • Boston lobster • fish roe	98
CAMPANELLE FRESCHE AL RAGÙ DI ANATRA Homemade fresh campanelle pasta • duck ragout	88
RAVIOLI DI BACCALÀ Ravioli • dried salted cod fish • potato • oregano	88
RAVIOLI DI CECI (V) Ravioli • chickpea • eggplant • cumin	78
RISOTTO AI SAPORI DI MARE Risotto • seafood • extra virgin olive oil	98
RISOTTO AI FUNGHI (V) Risotto • mushroom • extra virgin olive oil	88

### 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 (A) Slow cooked lamb • red pepper • black polenta	178
GUANCIA DI MANZO BRASATA Braised Black Angus beef cheek • potato	178
PESCE DEL GIORNO ALL' ACQUA PAZZA Fish of the day • tomato • garlic • extra virgin olive oil	138
CERNIA IN UMIDO Giant grouper • celeriac • miso sauce	128
CAPESANTE, PISELLI E UOVA DI SALMONE Sautéed scallop • green pea • Jerusalem artichoke • salmon roe	228

## 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 <i>suggested for 3 to 4 guests</i> <i>Please allow thirty to forty-five minutes cooking time</i>	1.7-2kg	1198

## CONTORNI

Mashed potato	15
Roasted marble potato • rosemary	
Sautéed spinach	
Green asparagus	
Arugula salad • parmesan • cherry tomato • vinaigrette	

## SALSE

Jus naturel	10
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