

“COMPONI IL TUO PRANZO”

ANTIPASTI

CALAMARETTI IN UMIDO (A)

Squid · tomatoes · capers · crispy bread

INSALATA BACCALÀ E ARANCIA

Seasonal lettuce · salted codfish · orange

PRIMI

GNOCCHI GAMBERI E ZUCCHINE

Homemade potato gnocchi · prawns · zucchini · leek salsa

SPAGHETTO VONGOLE E BROCCOLI

Spaghetti · clams · broccoli

RISOTTO MELANZANA E POMODORO CONFIT

Risotto · eggplant · cherry tomatoes

SECONDI

GUANCIA BRASATA (A)

Slow braised Australian beef cheek · creamy potatoes · crispy celery

PESCE DEL GIORNO

Fish of the day · Mediterranean sauce

POLLO ALLA CACCIATORA (A)

Braised chicken · bell peppers · tomatoes

UOVO 60° POCHE ASPARAGI

Poached organic egg · asparagus mash · baby spinach

DOLCI

TIRAMISÙ

RICOTTA E PERA

Ricotta · pear

3 Courses 158 per person

4 Courses 178 per person

(A) CONTAINS ALCOHOL

SOMMELIER SELECTION

	glass	bottle
Pinot Grigio, Allegrini Corte Giara, Veneto	62	288
Chianti Classico, Cafaggio, Tuscany	60	298

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.