



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

Slow cooked lamb • red pepper • polenta

Grattamacco Rosso, Bolgheri, Italy

TIRAMISÙ

Mascarpone cream • coffee • chocolate

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ANTIPASTI AND ZUPPE

BURRATA, POMODORO E PEPERONI (V)

Burrata cheese • tomato-bell pepper sauce

TARTARE DI MANZO (A)

Angus beef tartar • mushroom • almond

POLPO ALLA GRIGLIA

Grilled octopus • parsley root • grapefruit

CARPACCIO DI PESCE

Thinly sliced fish • olives • Granny smith apple vinaigrette

CHEF'S SALAD • IL NOSTRO ORTO (V)

Salad • seasonal vegetables • beetroot vinaigrette

CAVIALE E PROSECCO (A)

Caviar • crushed potato • prosecco foam

ZUPPA D' ASTICE

Boston lobster bisque • parsley • toasted bread

PRIMI

SPAGHETTO ALL' ASTICE

Spaghetti • romanesco • Boston lobster • fish roe

NODINI AL RAGÙ DI ANATRA

Homemade fresh nodini 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

RISOTTO AI FUNGHI (V)

Risotto • mushroom • 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
Malbec, Los Haroldos, Mendoza	74	348
Grattamaco Bolgheri Rosso, Tuscany	78	430

SECONDI

AGNELLO E PEPERONI (A)

Slow cooked lamb • red pepper • polenta

GUANCIA DI MANZO BRASATA

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

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

Potato foam

Roasted marble potato • rosemary

Sautéed spinach

Green asparagus

Arugula salad • cherry tomato • vinaigrette

SALSE

Jus naturel

Béarnaise

Salsa verde



CONTAINS ALCOHOL



VEGETARIAN

*PREMIUM BEEF CUTS ARE SUBJECT TO A MAXIMUM DISCOUNT OF 20%

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