INSALATE E ANTIPASTI

Tartare di Pesce “Cobia” 480
Cobia fish tartar, avocado, crispy vegetable, passion fruit dressing
Chef Massimiliano carefully sourced the cobia fish from the local fishing village of Laem Sai on Phuket Island, ensuring sustainable practices that support the local community and preserve the environment.

Prosciutto e Melone 480
Parma ham, sliced cantaloupe, leaves, balsamic vinegar

Insalata Burrata 460
Fresh burrata, tomatoes, Italian basil sauce, pine nuts

Insalata con Peperoni Arrostiti e Formaggio di Capra 340
Garden leaves, roasted capsicum, goat cheese, walnuts

Zuppa di Aragosta e Patate allo Zafferano 440
Rock lobster bisque with saffron potatoes

Vitello Tonnato 440
This sliced sous vide veal tenderloin, capers, parmesan, tuna sauce

Bruschetta al Pomodoro e Peperoni 260
Toasted brown bread, roasted cherry tomatoes, roasted capsicum, goat cheese

Insalata Panzanella Classica 380
Mozzarella, cherry tomatoes, capers, black olives, croutons, garlic herb oil, vinaigrette dressing

Fritto Misto di Mare 550
Deep fried, squid, prawns, local fish, soft shell crab, smoked tomato sauce

Arancini al Tartufo 450
Risotto rice balls stuffed with mozzarella, smoked tomato sauce, topped with smoked salmon and truffle slices

PASTE, GNOCCHI E RISOTTO

Your Choice of Pasta
Spaghetti, Penne, Linguine, Black ink spaghetti

Pasta alla Carbonara 480
Pasta with egg, cream, pecorino cheese, pork speck ham

Pasta alla Vongole e Pesto 460
Pasta with clams, confit tomatoes, pesto sauce

Pasta alla Aragosta 620
Pasta with rock lobster, cherry tomatoes, black olives, tomato sauce

Gnocchi di Patate Tartufo con Percorino 480
Potato gnocchi, truffle, pecorino, walnut, rocket, creamy parsley and garlic sauce

Chef’s Signature · Vegetarian · Gluten Free · Contains Nuts

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All prices are subject to 10% service charge and 7% government tax

Risotto ai Funghi e Tartufo 460
Carnaroli rice, assorted wild mushrooms, truffle essence

Ravioli di Aragosta 580
Homemade ravioli, rock lobster, bisque, citrus foam

Risotto allo Zafferano con Funghi Porchini e Gamberi 600
Saffron risotto, porcini mushroom, asparagus, pecorino cheese
grilled tiger prawns, Salmoriglio sauce

PIATTI PRINCIPALI

Cobia alla Griglia con Pomodori Secchi 620
Grilled cobia fish, sundried tomatoes, pumpkin puree, sweet snap peas, asparagus, caramelized onions, raisins, pine nuts, red wine reduction
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Gamberi alla Busara 760
Grilled river prawns, fresh sauteed tomatoes sauce, eggplant caponata

Pollo al Forno 540
Slow cooked half baby chicken, broccoli puree, red wine sauce,
onion confit, vegetables

Filletto di Manzo alla Griglia 1200
250g grilled beef tenderloin, truffled mashed potato, baby carrots, sauteed mushrooms, mushroom sauce

Anatra all'Arancia 580
Pan fried duck breast, cured beetroots, raspberry gel, orange sauce, vegetables

Branzino alla Mediterranea 580
Pan seared local seabass, Mediterranean salsa, mango, pine nuts, Italian green sauce

Herb Crust Lamb 1290
Lamb rack in herb crust, roots, vegetables and cress

Veal Milanese 1300
Pan fried veal rack 350g with bread crumb, Italian herb, rocket salad, fried zucchini, red wine reduction

IL CONTORNO

Patate Arrosto con Rosmarino e Aglio 120
Roasted potato with rosemary and garlic

Caponata di Melanzane 120
Fried eggplants and vegetables

Insalata Verde con Pecorino e Pinoli 120
Green salad, pecorino cheese, pine nuts, balsamic vinegar

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PIZZA

Margherita 380
Tomato sauce, mozzarella, fresh basil

Quatro Formaggi 490
Tomato sauce, mozzarella, gorgonzola, taleggio, parmesan

Prosciutto di Parma 540
Tomato sauce, Parma ham, mozzarella, parmesan, rocket leaves

Seafood Pizza 560
Tomato sauce, mozzarella, parmesan, prawns, squid, clams, smoked salmon

Truffle Pizza 570
Tomato sauce, mozzarella, pecorino, truffle paste, truffle sliced, rocket leaves

Pepperoni Pizza 500
Tomato sauce, mozzarella, parmesan, pepperoni

Burrata Pizza 560
Tomato sauce, mozzarella, burrata

Mamamia Pizza 640
Tomato sauce, mozzarella, burrata, parma ham, truffle paste, rocket leaves

Extra Topping

Parma Ham 140

Gorgonzola 100

Grilled Vegetables 80

Mushrooms 80

DOLCI

Tiramisu 290
Classic mascarpone cream, espresso, lady finger biscuit

Panna Cotta ai Frutti Rossi 290
Classic panna cotta, crumbled biscuit, mixed red fruit compote

Tagliata di Frutta 220
Selection of seasonal fruits

Ice Cream and Sorbet - 90 per scoop
Vanilla, Chocolate, Strawberry, Coconut, Mango, Lime, Raspberry

Cannoli al Pistacchio 290
Cannoli filled with ricotta and mascarpone, lemon sorbet

Dolce al Cioccolato e Nocciola 290
Hazelnut and chocolate praline, finger cake, hazelnut ice cream

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