

TERRACE

SPECIALS

TERRACE

Terrace Specials

ANTIPASTI

Cold angel hair with lemon zest, chives, sashimi grade oysters, truffle oil and avruga caviar 115

Capellini freddi con ostiche e caviale di aringa affumicata, scorza di limone, erba cipollina e olio Tartufato

Baked oyster with asiago cheese, pickled shallots, grilled lemon and zesty salad 125

Ostrica al forno con formaggio asiago, scalogno sott'aceto, limone grigliato e insalata picante

ZUPPA

Creamy asparagus soup, sautéed mushroom, truffle oil, scallop and garlic bread 82

Crema di asparagi, funghi trifolati, olio al tartufo, capesante e pane croccante all'aglio

PIZZA

Beet root pizza dough with cream based, mozzarella, smoked duck breast, caramelized onion, grilled zucchini, goat cheese and rocket salad 158

Pizza alla barbabietola con base di panna, mozzarella, petto d'anatra affumicato, cipolla caramellata, zucchine grigliate, formaggio di capra e rucola

LE PASTE

Squid ink risotto, marinated baby octopus, semi-dried tomatoes, green oil and creamy ricotta 125

Risotto al nero di seppia, polipetti marinati, pomodorini semiseccchi, olio verde e crema di ricotta

Paccheri pasta with creamy truffle paste, smoked duck, parmesan, parsley and crushed pistachio 135

Paccheri pasta con cremosa al tartufo, anatra affumicata, parmigiano, prezzemolo e pistacchio tritato

SECONDI

Braised lamb shank, grilled potatoes, capsicum confit, sautéed spinach, and gremolada 176

Stinco di agnello brasato con patate grigliate, confettura di peperoni, spinaci al salto e gremolada

Grilled whole coral lobster, creamy potato, lemon and zesty salad 298

Aragosta corallina intera grigliata, patate cremose, limone e insalata piccante



All prices quoted are inclusive of prevailing taxes

TERRACE

DINNER MENU

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ANTIPASTI

RM

The Terrace Antipasto (for two persons)

112

Selezione dei nostri antipasti comprensiva di: speck di manzo, petto di anatra e tacchino affumicati, mozzarella fiordilatte, scaglie di parmigiano, marmellata di pomodoro, verdure grigliate marinate, olive, pomodori secchi

Antipasto with air-dried smoked beef brisket, turkey breast and duck breast, fiordilatte mozzarella, parmesan chunks, marinated grilled vegetables, kalamata olives, sun-dried tomatoes, homemade tomato jam

Carpaccio di Manzo

88

Controfiletto di manzo marinato e affumicato, condimento al limone, grana padano, rucola e pomodorini

Thin sliced smoked beef in lemon dressing, parmesan cheese and tomatoes

Mozzarella Caprese e Variazione di Pomodori

94

Mozzarella di bufala da fattoria locale servita con 3 pomodori: ciliegino vanigliato, filetto candito e marmellata fatta in casa

Buffalo mozzarella cheese with a trilogy of tomatoes: vanilla cherry, fillet confit and home-made jam

Parmigiana di Melanzane

61

Sfornato tradizionale napoletano a base di melanzane, pomodoro, basilico e mozzarella al forno

Napoli style baked layers of eggplant, tomato and mozzarella

Capesante Tartufate

110

Noci di capesante scottate servite con purea di cavolfiore, funghi grigliati, salsa al prezzemolo e crema di gamberi tartufata

Pan-seared Hokkaido scallops with cauliflower puree, grilled mushrooms, parsley jus and truffle bisque

Fritto Misto

75

Frittura di mare con gamberi, calamari e moeche con salsa tartara e limone

Deep-fried seafood dusted with semolina, served with tartare sauce and lemon wedge

Polipo

90

Tentacolo di polipo alla plancha con paprika, patate dolci, peperoni e maionese piccante

Roasted octopus, smoked paprika, sweet potatoes, bell peppers, capers, olive powder, spicy mayo

Anguria

42

Carpaccio di anguria, servito con marinata di pomodorini, olive, capperi e avocado, rucola e tofu croccante

Smoked watermelon carpaccio, olives, capers, tomato, avocado salsa



Gluten Free



Contains Nuts



Vegetarian



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SALADS

RM

The Terrace Salad

79

Insalata verde in condimento al limone con tonno scottato, uova di salmone, mostarda di cipolla rossa e pomodorini

Organic seasonal leaves with grilled blue fin sashimi tuna slices, salmon roe in olive oil, lemon dressing, red onion chutney and cherry tomatoes

Anatra Affumicata

79

Insalata con anatra affumicata, patate al vapore, ricotta e olive, olio al tartufo

Seasonal organic leaves with extra virgin olive oil, truffle dressing, sous vide marinated sliced imported duck breast, steamed potatoes, ricotta cheese and taggiasca black olives

SOUPS

Minestrone

40

Zuppa rustica con verdure e fagioli servita con pesto e formaggio Grana

Diced vegetables clear soup with a touch of pesto

Zuppa di Pesce

68

Zuppa di mare con brodo di gamberi, pomodri e origano servita con pane all'aglio

Cloudy seafood soup in prawn bisque base served with garlic bread

PASTA

Risotto ala Zucca

64

Risotto di zucca mantecato a olio con broccoli, mandorle e semi di zucca

Carnaroli rice with olive oil, pumpkin, broccoli, roasted pumpkin seeds and almonds

Linguine al pesto

64

Linguine alla ligure con pesto, patate, fagiolini, pinoli tostati e pomodorini canditi

Linguine pasta with basil pesto, potato, French beans, roasted pine nut and semi-dried cherry tomatoes

Tortelloni Verdi

68

Tortelloni ripieni di ricotta e spinaci, in burro e salvia, serviti su crema alla ricotta con nocciole e grana

Home-made pasta dumplings with ricotta and spinach, sage butter, ricotta cheese mouse, hazelnuts, shaved parmesan

Ravioli Ripieni di Agnello

95

Ravioli di agnello, con salsa ai funghi porcini e aria di parmigiano

Home-made ravioli stuffed with slow braised lamb leg, porcini mushroom sauce and aged parmigiano reggiano air

Pappardelle al Brasato di Manzo

99

Pappardele con guancia di manzo brasata, parmigiano e prezzemolo

Home-made pappardelle with Australian braised beef cheek, aged parmigiano cheese and chopped parsley

Cavatelli al Ragu D'agnello

86

Cavatelli fatti in casa in ragout di agnello con zucca e cavolo nero

Home-made non-egg cavatelli pasta with lamb ragout, kale and pumpkin

Linguine Alla Vongole

79

Linguine alle vongole in stile veneziano (aglio, olio, vino bianco e prezzemolo) con pomodorini

Venetian style linguine with clams, olive, garlic, parsley, white wine and cherry tomato

Spaghetti di Mare

90

Spaghetti ai frutti di mare con pomodoro, aglio, origano e peperoncino

Spaghetti in fresh tomato and seafood sauce with chilli and oregano

Aglio Olio e Gamberi

90

Linguine in aglio, olio e peperoncino con gamberi e broccoli

Linguine tossed with garlic, chilli flakes, parsley, shrimps and broccoli



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MAINS

RM

Merluzzo 

152

Filetto di merluzzo del pacific alla piastra con patate, pomodorini marinati e olio alle erbe
Roasted black cod, potatoes, marinated tomatoes and herb oil

Tagliata di Tonno  

107

Filetto di tonno alla griglia con patate dolci, bok choy e salsa teriyaki
Grilled yellow fin tuna steak, sweet potatoes, baby bok choy: sautéed or raw marinated, home-made teriyaki sauce

Filetto di Branzino 

102

Filetto di branzino alla piastra con guazzetto di vongole e pomodorini, patate novelle e broccoli
Sea bass fish fillet with clams, tomato broth, broccoli and baby potatoes

Guancia di Manzo Brasata  

127

Guancia di manzo brasata, purea di carote e carote novelle glassate
8 hours braised beef cheek, carrot cream and glazed baby carrots

Filetto di Manzo Tartufato 

182

Manzo australiano grigliato supurea di patate con salsa ai funghi tartufata
Australian beef tenderloin, truffle, mushrooms, beef jus and potato cream

Trilogia Dell' Anatra Rougié 

179

Composizione di anatra francese in 3 modi: petto alla piastra, raviolo e coscia confit
Imported French rougie duck in 3 ways: pan-seared, home-made ravioli pasta and 12 hours leg confit. Served with port wine red onion and caramelised radicchio

Culaccia di Agnello  

121

Scamone di agnello grigliato con tuberi, spinaci saltati e olio alle erbe
Grilled marinated lamb rump, roasted root vegetables, sautéed spinach, herb oil

Galletto 










77

Galletto alla griglia con verdure, salsa verde e purea di patate
Grilled spring chicken with salsa verde, roasted vegetables and mashed potato



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DESSERTS	RM
Classic Tiramisu <i>Tiramisu classico con biscotti novarinesi bagnati nel caffè, crema al mascarpone e cacao.</i> Layered lady finger biscuit, mascarpone cheese, chocolate Streusel	45
Chocolate Lava Cake <i>Tortino al cioccolato caldo con cuore morbido e gelato a caramello salato</i> Valrhona Caraibe 63%, salted caramel ice cream	42
Il Limone   <i>Dolce a forma di limone con ripieno di marmellata di limone e mousse allo yuzu</i> Lemon marmalade insert, yuzu mousse	43
Vanilla Panna Cotta   <i>Pannacotta alla vaniglia, composta di frutti rossi e cialda al sesamo</i> Red berries compote, sesame tuile	42
Affogato Vanilla ice cream drowned in a double shot of Espresso coffee, with your choice of: Frangelico, Cointreau, Tia Maria, Amaretto, Baileys Irish Cream or Drambuie	42
Pasta Frolla al Mango e Caramello <i>Crostata al mango e caramello con sorbetto all'ananas</i> Caramel dulcey cream, caramel whipped ganache, mango lime compote, hazelnut cake, mango pineapple sorbet	41
Tropical Fruit Platter   Selection of our seasonal fruits, 5 types	44
Gelato and Sorbet <i>Ice Cream</i>  <ul style="list-style-type: none">VanillaChocolateStrawberry <i>Sorbet</i>   <ul style="list-style-type: none">Green apple and basilPassion fruitLemonPineapple mango	28
Selezione di Formaggi <i>Italian cheese selection with fruits, nuts and crackers</i> <ul style="list-style-type: none">AsiagoProvola AffumicataGrana padanoPecorinoToma	90



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Ameno Set Dinner

RM 210 nett per person

APPETISER

Mozzarella Caprese e Variazione di Pomodori  

Buffalo mozzarella cheese, trilogy of tomatoes, vanilla cherry, fillet confit, home-made jam

OR

Zuppa di Pesce

Cloudy seafood soup in prawn bisque, garlic bread

MAIN

Tagliata di Tonno 

Grilled yellow fin tuna steak, sweet potatoes, baby bok choy, home-made barbecue sauce

OR

Pappardelle al Brasato di Manzo 

Home-made pappardelle, Australian braised beef cheek, aged parmigiano reggiano cheese, chopped parsley

OR

Tortelloni Verdi 

Home-made pasta dumpling, ricotta, spinach, sage butter, hazelnut, parmesan

DESSERT

Classic Tiramisu

Layered lady finger biscuit, mascarpone cheese, chocolate Streusel



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Garbo Set Dinner

RM 180 nett per person

APPETISER

Zuppa al Pomodoro

Traditional Italian tomato soup, locally sourced mascarpone cheese

OR

The Terrace salad

Organic seasonal leaves, grilled blue fin sashimi tuna slices, salmon roe, olive oil, lemon dressing, red onion chutney, cherry tomatoes

MAIN

Guancia di Manzo Brasata

8 hours braised beef cheek, carrot cream, glazed baby carrots

OR

Filetto di Branzino

Sea bass fish fillet, clams, tomato broth, broccoli, baby potatoes

OR

Risotto Alla Zucca

Carnaroli rice, olive oil, pumpkin, broccoli, roasted pumpkin seeds, almond

DESSERT

Chocolate Lava Cake

Valrhona Caraibe 63%, salted caramel ice cream



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BEVERAGE MENU

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MOCKTAILS

RM
32

Fruit Punch

Mango juice, orange juice, pineapple juice, lime juice, grenadine syrup

Funky Monkey

Peach, banana puree, pineapple & mango juice, low fat milk

Mango and Peach Blast

Mango puree, honey and peach puree

Virgin Mojito

Fresh mint, fresh lime, brown sugar, topped with soda water

Sunset

Sprite, grenadine syrup, peach puree

Virgin Colada

Pineapple juice, coconut cream, lime juice

COCKTAILS

42

Fruit Margarita

Tequila, triple sec, fresh lime, fruits of your choice pineapple, strawberry, peach

Gin Fizz

Gordon gin, fresh lime topped with soda water

Caipirosca

Vodka, muddled lime wedges, brown sugar

Strawberry Caipirinha

Cacacha rum, strawberry puree, muddled lime wedges, brown sugar

Piña Colada

White rum, coconut cream, malibu rum, pineapple juice

Bloody Mary

Vodka, tomato juice, fresh lime, tabasco, Worcestershire sauce, black pepper

Mojito

Light rum, lime wedges, fresh mint and brown sugar muddled, topped with a splash of soda

Mai Tai

White rum, dark rum, orange curacao, sweet sour topped with orange juice

Singapore Sling

Gin, cherry brandy, D.O.M Benedictine, triple sec, pineapple juice, lime juice, grenadine, angostura bitter, topped with soda water

Long Island Iced Tea

Vodka, gin, tequila, white rum, triple sec, sweet sour, topped with Coca-Cola

TERRACE

	BEERS	RM
Carlsberg		26
Tiger		26
Kronenbourg 1664 Blanc		29
Heineken		29
Corona		29
	CHILLED JUICES	
Orange, pineapple, pink guava, mango, apple		24
	SOFT DRINKS	
Coca-Cola, Coke light, Sprite, ginger ale, tonic, soda water, ginger ade		17
	MILKSHAKES	
Chocolate, vanilla, strawberry		26
	H2O	
Acqua Panna		29
San Pellegrino 750ml		29

TERRACE

	RM
APERITIFS	
Campari	32
Aperol	
Pimm's No1	
Martini Dry, Martini Bianco, Martini Rosso	
Pernod, Ricard, Pastis	
GIN	
Gordon's	26
Beefeater	26
Bombay Sapphire	29
Tanqueray	29
Tanqueray 10	31
Hendrick's	35
Monkey 47	46
RUM	
Cachaca	26
Bacardi Light	31
Bacardi Gold	29
Bacardi 8	31
Captain Morgan Black Label	31
Captain Morgan Spice	31
Myers's Rum	31
Mount Gay Rum	31
WHISKEY COLLECTION	
SCOTCH	
Famous Grouse 12 Y	29
Chivas Regal 12 Y	35
Chivas Regal 18 Y	47
Johnnie Walker Black Label	29
Johnnie Walker Gold Label	35
Johnnie Walker Swing	42
Ballantines	32
BOURBON	
Jim Beam	31
Maker's Mark Whisky	31
Jack Daniels	31
Jack Daniels Silver	42
IRISH	
Jameson	32
JAPANESE	
Suntory Special Blend	35

TERRACE

		RM
	CANADIAN	
Canadian Club 10 Y		31
Canadian Club 12 Y		32
	SINGLE MALT	
Macallan 12 Y		48
Glenfiddich 12 Y		31
Glenfiddich 18 Y		53
Glenmorangie Original		28
Glenlivet 12 Y		31
Glenlivet 15 Y		43
Old Pulteney 17 Y		53
Lagavulin 16 Y		45
Bowmore 17 Y		73
	VODKA	
Stolichnaya		31
Smirnoff Red		31
Smirnoff Blue		31
Level		29
Absolut Blue		29
Absolut Mandarin		29
Absolut Peach		29
Absolut Ruby Red		29
Absolut Raspberry		29
	TEQUILA	
Camino Tequila		31
Sierra Tequila		31
Jose Cuervo Gold		31
Patron Silver		40
Patron Añejo		42
Patron Reposado		42
	COGNAC	
Remy Martin VSOP		31
Remy Martin XO		59
Remy Martin Louis XIII		620
Hennessey VSOP		45
Hennessey X.O		108
Martel Cordon Bleu		68
Martell X.O		98
	ARMAGNAC	
Chabot Napoleon		35
Chabot VSOP		31
Chabot XO		64
Janneau Armagnac 8		35