




*Dine*



## Antipasti

- Bruschetta al pate di pollo** 50  
*Chicken liver overnight marinated in Italian herbs, avruga caviar, caramelised in dark sugar & lemon zest.*
- Bruschetta mozzarella pomodori roma**  55  
*Homemade jam of kalamata olive & sundried tomato.*
- Bruschetta agli gamberi** 58  
*Poached fresh prawns in an Italian spicy cocktail sauce & avruga caviar.*
- Asparagi con sfoglia** 58  
*Puff wrapped with grilled asparagus, smoked chicken, camembert cheese, honey mustard dressing & melted cheese.*
- Bruschetta di trio**  65  
*Favourite bruschetta on baguette with mozzarella pomodori roma, al pate di pollo & aglio gamberi.*
- Gamberi alla busara** 65  
*Sautéed fresh prawns in Calabrian spicy tomato sauce with crusty ciabatta.*
- Fritto misto**  68  
*Shrimp & calamari served with dill tartar sauce.*

## Insalata

- Spinaci e funghi portobello**  58  
*Baby spinach & portobello mushroom, served with onsen egg, smoked chicken chip, shaved parmigiano reggiano, drizzled with shallot dressing.*
- Insalata di cavolo nero e gorgonzola**  60  
*Old age gorgonzola cheese with sunflower seed, raisin, raspberry, marinated cherry tomatoes, wild rocket touched with sweet balsamic dressing.*
- Tiella di polpo** 58  
*24-hour marinated octopus salad on squid-ink tart shell, drizzled with Italian dressing.*
- Tagliere di burrata e salame** 78  
*Milky burrata with graze balsamic grapes, pistachio nut, pepperoni, crispy cranberry & extra virgin olive oil.*



**Chef's recommendations**



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## Zuppa

**Funghi al tartufo**  52  
*A rich mixed wild mushroom soup, sprinkled with parmigiano reggiano & truffle oil.*

**Ribollita**  55  
*Tuscany's signature tomato beef cube soup, with mixed vegetables, borlotti beans & bone marrow.*

**Di vongole**  60  
*Perfectly cooked bamboo clam with mixed vegetables, served velouté style.*

**Bisque di aragosta con crostini** 60  
*Lobster bisque served with golden toasted crostini.*

*(all soups served with savoury stick)*

## Contorni

**Pane all aglio** 32  
*Garlic bread, a full favourite and a must-have on the table.*

**Asparagi alla griglia** 32  
*Char-grilled asparagus finished with sea salt and a drizzle of olive oil.*

**Purè di patate al tartufo** 32  
*Creamy mashed potatoes enriched with decadent truffle essence.*

**Spinaci saltati** 32  
*Fresh spinach gently sautéed with a hint of garlic, a simple yet nutrient rich side.*

**Funghi misti saltati** 32  
*Wild mushrooms sautéed with olive oil and herbs.*

**Carotine saltate** 32  
*Baby carrots quickly stir-fried to preserve their natural sweetness and vibrant crunch.*

**Patate fritte al tartufo** 38  
*Truffle fries sprinkled with parmigiano reggiano, served with truffle garlic aioli.*



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# Pasta

- Penne zucca arrostita**  55  
*Oven-roasted pumpkin with sunflower seed, baby spinach, feta, touched with marinara cream sauce.*
- Linguine quattro funghi**  55  
*Four types of seasonal mushrooms, topped with baked portobello mushroom, parmigiano reggiano, extra virgin olive oil & bird's eye chilli.*
- Tagliatelle alla bolognese** 68  
*Tagliatelle tossed in beef ragu, topped with grana padano & Italian parsley.*
- Spaghetti aglio olio polpa di granchio** 68  
*Deep blue-sea crabmeat with scallion, cilantro, bird's eye chilli & extra virgin olive oil.*
- Spaghetti carbonara** 69  
*A rich creamy egg sauce, sautéed with beef chip, pecorino romano, topped with onsen egg & smoky chicken chip.*
- Linguine vongole**  72  
*Pacific clams with a rich vegetable stock, finishing with bird's eye chilli.*
- Linguine pomodoro ai frutti di mare** 77  
*Classic tomato sauce, sprinkled with bird's eye chilli, clam, fresh prawn, squid & mussel, topped with parmigiano reggiano & Italian parsley.*
- Spaghetti al nero seppia**  78  
*Squid ink pasta with grilled octopus, avruga caviar, served with charred lemon.*



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# Pasta Fatta In Casa Hand Made Pasta

**Ravioli al spinaci e ricotta**   **55**  
*Rich spinach and ricotta ravioli, slow-braised with mixed wild mushroom sauce, truffle & grana padano shaving.*

**Gnocchi di patate e spinaci** **68**  
*Soft potato and spinach dumplings enveloped in a rich gorgonzola cream.*

**Tordelli lucchesi**  **70**  
*Crescent-moon shaped tordelli pasta filled with smoked chicken, beef chips, minced beef, finished with sunflower seed & ragu.*

**Lasagna di manzo** **72**  
*Layers of homemade beef lasagne with beef ragu, creamy béchamel sauce, melted mozzarella, topped with parmigiano reggiano & baby spinach.*

## Risotti

**Al granchio**  **78**  
*Risotto with golden fried soft-shelled crab, rich squid ink sauce, charred lemon & cherry tomatoes.*

**Frutti di mare** **80**  
*Risotto with vegetable stock slow-cooked arborio rice, fresh prawn, mussels, clams, squid, shallot & saffron.*

**Ossobuco alla milanese** **150**  
*Risotto with braised veal shank (400g), vegetable saffron stock cooked with rice, topped with crispy potato hair & parmigiano reggiano shaving.*



**Homemade**



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# Piatto Principale Main

## Salmone scottato in padella 138

*Pan-roasted Norwegian salmon with dill, accompanied by mashed potato, marinated cherry tomatoes, spinach purée & pink lemon sauce.*

## Coscia d'anatra 145

*Crispy duck leg, truffle mashed potato, grilled capsicum, wild rocket, served with apple & onion relish.*

## Petto di pollo 148

*Sous-vide chicken breast stuffed with foie gras, rosemary roasted potato, grilled asparagus, cherry tomato & rosemary gravy.*

## Carré di agnello 182

*(3 bones - 230g)*

*Italian herbs-marinated rack of lamb, served with polenta cake, sweet potato, pistachio crust, ratatouille & mint jus.*

## Filetto di manzo al dragoncello 210

*Oven-baked beef tenderloin with garlic confit potato, portobello mushroom, black beans, foie gras & tarragon reduction.*

## Bistecca di costata 230

*(250g)*

*Char-grilled premium Black Angus ribeye steak with Kenya beans, baked rosemary potato & marinated cherry tomatoes, served with homemade demi-glace.*

## Branzino alla griglia 230

*(600 - 800g) sharing up to 2 - 3 pax*

*Succulent seabass, expertly grilled and served with a fragrant clam broth, finished with charred lemon to enhance the delicate, natural flavours of the fish.*



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# Pizze

(Fresh handmade perfectly baked 8-inch sourdough pizza)

## Diavola

Baked rosemary chicken with onion, roasted capsicum, olives, based with tomato concassé & melted mazzella cheese.

63

## Bonito

(a must try)

Wood-fired, perfectly baked on sourdough crust, topped with wasabi, bonito flakes & seaweed shreds.

68

## Hawaiian

Chicken diced, mushroom, pineapple with tomato concassé & mozzarella cheese.

68

## Senja

Beef salami & beef pepperoni, onion, green chilli, tomato concassé & mozzarella cheese, topped with basil leaves.

75

## Bismarck

Smoked chicken ham, roasted capsicum, feta cheese, wild rocket, parmesan, finished with a sunny-side-up egg.

78

## Funghi e tartufo

Oyster mushroom, chestnut mushroom, shiitake mushroom, portobello mushroom, mixed olives, onion, finished with truffle paste.

78

## Carnivore

Five types of meat – beef bolognese, pepperoni, smoked chicken, beef chip & chicken diced with tomato concassé, melted mozzarella cheese.

82

## Calzone

Folded pizza with meatball, burrata cheese, beef pepperoni, wild rocket & shredded parmigiano reggiano.

88



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*Desserts*



# Dolci

<b>Piatto di frutta assortita</b> 	35	<b>Pavlova</b> 	48
<i>Season's freshest fruits with berries.</i>		<i>Perfectly baked meringue, crisp crust and soft interior, topped with passion fruit, kiwi, strawberry, blueberry &amp; banana.</i>	
<b>Tiramisu</b>	42	<b>Cioccolato fondente</b>	58
<i>Classic Italian dessert layered with coffee-soaked ladyfinger, mascarpone cheese &amp; meringue.</i>		<i>Signature homemade warm dark chocolate, topped with a scoop of vanilla gelato &amp; berries on the side.</i>	
<b>Crema bruciata</b> 	43	<b>Selezione di formaggi misti con condimenti</b>	60
<i>French-style house-made crème brûlée, smooth egg &amp; cream custard, served with a scoop of dark chocolate gelato.</i>		<i>Selection of fine cheeses served with artisanal condiments.</i>	
<b>Panna cotta alla vaniglia con composta di frutti rossi</b>	43		
<i>Vanilla panna cotta with red berries compote.</i>			



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# Drinks



## Tea Selection

English Breakfast	22
Earl Grey	22
Darjeeling	22
Jasmine Green	22
Peppermint	22
Chamomile	22
Lemongrass	22
Lavender	22

## Chilled Juices

Juices	23
<i>Orange, Mango, Guava, Pineapple, Lime &amp; Lemon</i>	

## Coffee Selection

Coffee	24
Cappuccino	24
Cafe Latte	24
Espresso	24
Macchiato	24
Hot Chocolate	24

## Mineral Water

San Pellegrino 500 ml	18
San Pellegrino 1 litre	36
Acqua Panna 500 ml	18
Acqua Panna 750 ml	28
Spritzer Sparkling 1 litre	22
Spritzer Mineral 1.25 litre	25

## Beer

Carlsberg	33
Somersby Apple Cider	33

## Whisky

Jack Daniel's	28
Black Label 12 Years	28
Chivas Regal 12 Years	29
Jameson	33
Blue Label	42

## Aperitif

Campari	28
Cinzano Bianco	28
Cinzano Rosso	28
Cinzano Dry	28

## Gin

Gordon's	28
Bombay Sapphire	28
Tanqueray 10	33

## Vodka

Smirnoff	28
Belvedere	31
Grey Goose	31

## Cocktails

**Singapore Sling** 28  
*Gin, Cherry Brandy, Dom Benedictine, Grenadine Syrup, Pineapple Juice*

**Tequila Sunrise** 28  
*Tequila, Grenadine Syrup, Orange Juice*

**Bloody Mary** 28  
*Vodka, Tomato Juice, Tabasco Sauce*

**Sex on the Beach** 28  
*Vodka, Midori Melon, Triple Sec, Orange Juice, Pineapple Juice*

**Mai Tai** 28  
*Rum, Apricot Brandy, Cherry Brandy, Grenadine Syrup, Pineapple Juice*

**Mojito** 28  
*Rum, Mint Leave, Brown Sugar, Soda Water*

**Classic Margarita** 28  
*Tequila, Triple Sec, Lime Juice, Sugar Syrup*

**Caipirinha** 28  
*Cachaca, Brown Sugar, Fresh Lime*

**Long Island Iced Tea** 35  
*Vodka, Rum, Gin, Tequila, Triple Sec, Coke*

## Rum

**Bacardi** 28  
**Cachaca** 28  
**Matusalem Clasico** 28  
**Matusalem Platino** 28  
**Matusalem Gran Reserve** 33

## Tequila

**Sauza Extra Gold** 24  
**Jose Cuervo Especial** 28  
**Don Julio** 33

## Bourbon

**Jim Beam** 28  
**Wild Turkey 81** 28  
**Wild Turkey 101** 33

## Liqueurs

**Frangelico** 26  
**Southern Comfort** 26  
**Kahlua** 26  
**Malibu** 26  
**Drambuie** 26  
**Bailey's Irish Cream** 26  
**Sambuca** 26  
**Grand Marnier** 26  
**Sourz Apple Pomme** 37  
**Agwa Coca** 37  
**Midori Melon** 37  
**Pernod** 37  
**Pimms** 37  
**Tia Maria** 37

## Single Malt

Glengrant 10 Years	33
Auchentoshan 12 Years	33
Bowmore 12 Years	33
Laphroig 10 Years	33
Glenfiddich 12 Years	33
Glenmorangie Original	33
Singleton 12 Years	33
Macallan 12 Years	47
Glenmorangie Lasanta	42
Auchentoshan 3 Wood	51
Glenmorangie Quinta Ruban	45
Macallan 15 Years	51
Auchentoshan 18 Years	51
Jura 16 Years	51
Singleton 18 Years	56

## Port

Dow's 30 Years	36
Taylor's 10 Years	33
Taylor's 20 Years	50
Tio Pepe Sherry	27

## Cognac

Hennessy V.S.O.P	33
Hennessy X.O	70
Martel V.S.O.P	33
Martel Cordon Blue	70
Remy Martin V.S.O.P	33
Remy Martin X.O	70
Camus V.S.O.P	33
Camus X.O	70
Otard V.S.O.P	31
76 Selection X.O Tesseract	60
70 Selection X.O Tesseract	61

## Grappa

Kirsch	28
Grappa di Brunello	33
Grappa di Amarone	40
Poire Williams	46