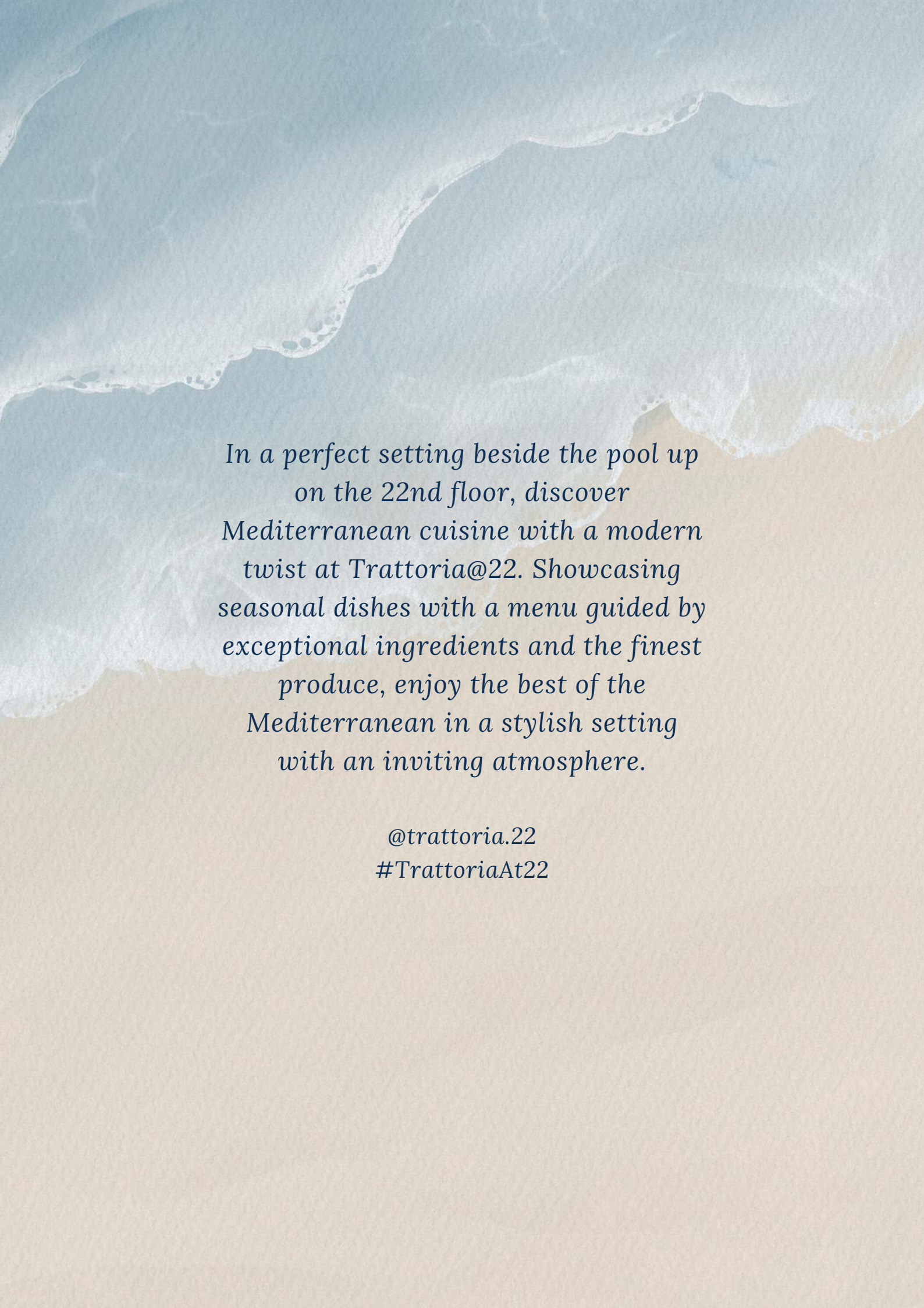




TRATTORIA 22

menu

May 2026



In a perfect setting beside the pool up
on the 22nd floor, discover
Mediterranean cuisine with a modern
twist at Trattoria@22. Showcasing
seasonal dishes with a menu guided by
exceptional ingredients and the finest
produce, enjoy the best of the
Mediterranean in a stylish setting
with an inviting atmosphere.

@trattoria.22

#TrattoriaAt22

SMALL BITES



Croquetas de Jamon Serrano (P, E, D) **330**
serrano ham/Emmental/smoked paprika mayo



Kibbeh (D, N)  **340**
minced lamb/bulgur wheat/pine nuts/
garlic yogurt sauce



Falafel (V, D, N, GF) **290**
chickpeas/parsley/coriander/white sesame/
cumin/tahini sauce



Boquerones Fritos (D, S)  **320**
(Fried Anchovies)
anchovies/lemon/horseradish yogurt sauce



Tortillitas de Camarones (S) **330**
shrimp fritters/spicy tomato sauce/
cucumber-tomato salsa



Crab Arancini (S, D, A, GF) **380**
risotto/seafood bisque/parmesan/
smoked paprika/saffron/marinara sauce

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DIPS

served with mini pita bread



Avocado Hummus (VG, GF) 270
chickpeas/avocado/tahini/pomegranate/EVOO



Hummus (VG, GF) 270
chickpeas/garlic/cumin/tahini/EVOO



Babaganoush (V,GF, D) 270
smoked eggplant/feta/roasted garlic/tahini/
EVOO



Muhammara (VG, N, 🌶️) 270
capsicum/walnuts/garlic/tomatoes/
pomegranate/EVOO



Tzatziki (V, D, GF) 270
Greek yogurt/cucumber/dill/mint/garlic/
lemon/EVOO



Ricotta with Crushed Olives 270
(V, D, N, GF) 🌿
capers/parsley/almonds/lemon/EVOO

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SALAD



Lebanese Fattoush Salad (V) 🌿 **390**
pita bread/baby cos/tomato cherry/cucumber/
red radish/capsicum/shallot/mint/parsley/
sumac & lemon vinaigrette



Trattoria Salad (V, D, N, GF) **390**
roasted beetroot/pumpkin/sunchoke/quinoa/
feta cheese/sunflower seeds/pine nuts/honey &
white balsamic dressing



Radicchio & Gorgonzola Salad (V, D, N, GF) **390**
cos lettuce/rocket/red grape/walnuts/sunflower
seeds/ pumpkin seeds/balsamic dressing



Piémontaise Tuna Salad (S, E, GF, 🌶️) **420**
confit tuna/potato/egg/gherkins/tomatoes/
parsley/celery/mayonnaise



Kale Caesar Salad (P, D, N, E, S) **390**
tahini dressing/olives/sun-dried tomatoes/
anchovies/walnuts/croutons/parmesan/bacon



Grilled Romaine Wedge Salad **390**
(P, D, N, E, GF)
chopped almonds/avocado/grated hard-boiled
egg/chorizo/croutons/spicy ranch dressing

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SOUP



Bouillabaisse (E, S, A, 🌶️) **390**
(French Seafood Soup)
halibut/clams/mussels/tiger prawns/saffron



Porcini Mushroom Cream Soup **310**
(V, D, N, A, GF)
porcini mushrooms/black walnuts/pesto



Lobster Bisque (S, D, A) **420**
lobster meat/crème fraîche/chives/croutons

SIDE & BREAD

Bread Basket (N)	90
Cheese Bread (D)	80
Mixed Vegetable (E)	90
Pita Bread	70
Sesame Bread (N)	50
Za'atar Bread	50

Freshly baked homemade bread from the oven!



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SHARING PLATTERS



Mezze Board (V, D, N)

750

avocado hummus/babaganoush/tzatziki/
muhammara/falafel/tabouleh/olives/
grilled vegetables/pita bread



Charcuterie Platter (P, D, N, GF, 🌶️) **990**
“MAISON LOSTE” artisanal charcuterie

dry sausage pavé with roquefort/
chorizo regio estirpe/dry-cured serrano ham
12/14 months/superior cooked ham with rind/
reblochon/ manchego/ sottocenere al truffle/
gorgonzola



“MAISON LOSTE” Cold Cuts Platter **550**
(P, D, N, GF, 🌶️)

dry sausage pavé with roquefort/chorizo regio
estirpe/dry-cured serrano ham 12/14 months/
superior cooked ham with rind



Cheese Platter (V, D, N, GF) **550**

reblochon/manchego/sottocenere al truffle/
gorgonzola

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APPETIZERS



Buttered Garlic Shrimp (S, A, 🌶️) **520**
shrimp/garlic/paprika/olive oil/lemon/parsley



Fritto Misto (E, S) **520**
calamari/shrimp/lemon/toum sauce



Truffle Quesadillas (V, D) **460**
mushrooms/mozzarella/truffle mayo/
cucumber-tomato salsa



Baked Scallops (S, D, A) **690**
scallops/garlic butter/breadcrumbs/lemon/
samphire/chervil/dill



Lebanese Shish Barak (E, D, N) **390**
(Middle Eastern Meat Dumpling)
lamb meat/pine nuts/cumin/smoked paprika/
Greek yogurt/mint



Spicy Tuna Tartare (S, E, GF, 🌶️) **690**
fresh tuna/fresh oyster/egg yolk/lime/shallots/
spring onion/chilli flakes/EVOO/red radish

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Sauteed Razor Clams (S, A, GF, 🌶️) 690

white wine/dry chilli/garlic/parsley/
lemon/EVOO



Fish Crudo (S, N, GF, 🌶️) 690

yellowtail kingfish/lemon/fennel/smoked
paprika/capers/pine nuts/EVOO

PIZZA & FLATBREAD



Bianca Prosciutto Pizza (P, D) 650

mushrooms/tomato sauce/stracciatella/rocket/
mozzarella/parmesan/prosciutto/truffle oil



Four Cheese Pizza (V, D) 590

taleggio/mozzarella/smoked scamorza/
gorgonzola



Funghi e Salsiccia Pizza (P, D) 650

Italian sausage/wild mushrooms/wild rocket/
taleggio/parmesan/mozzarella/truffle oil



Seafood Pizza (P, S, D, 🌶️) 650

tiger prawns/mussels/calamari/nduja/smoked
scamorza/mozzarella/tomato sauce

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Spicy Salami Pizza (P, D, 🌶️) **590**
jalapeño/olives/mozzarella/parmesan/tomato sauce



Truffle Pizza (V, D) **590**
truffle pesto/mushrooms/wild rocket/mozzarella/parmesan/truffle oil



Heirloom Tomato Flatbread (V, D) **490**
heirloom cherry tomato/tomato sauce/basil/mozzarella/feta



Grilled Chicken Flatbread (D, 🌶️) **590**
grilled chicken/tomato sauce/shallot/jalapeño/paprika/mozzarella/garlic yogurt/pomegranate



Cheesy Flatbread (V, D, E) 🌿 **490**
mozzarella/parmesan/egg yolk



Spicy 'nduja Flatbread (P, D, 🌶️) **590**
mozzarella/parmesan/spicy tomato sauce/burrata/wild rocket

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PASTA



Capellini Aglio e Olio (P, S, A, 🌶️) 990
with Scallops
pancetta/garlic/chili/parsley/basil/EVOO



Gnocchi Seafood Pesto (S, D, N, A) 590
mussels/squid/tiger prawns/basil/cherry
tomatoes/parmesan/walnut/EVOO



Mafaldine Creamy Spicy Lobster
(S,D, A, 🌶️ 🌿)
Canadian lobster/tomato sauce/cream/chive/
chili/garlic
Half 830 | Whole 1,450



Paccheri Beef Ragout (B, D, A) 890
with Grilled Beef
black angus striploin/braised beef ragout/
wild rocket/parmesan/EVOO



Spaghetti Roman-Style (P, E, D) 520
pancetta/egg yolk/cracked pepper/pecorino

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RISOTTO



Crni Rižot (D, S, A, GF) **790**
(Croatian Black Risotto)
tiger prawn/squid ink/parmesan/parsley/
white wine/cherry tomatoes



Risotto ai Funghi (V, D, A) **790**
wild mushroom/parmesan/mascarpone/rocket/
black truffle



MAINS



Mixed Kebabs (D) **790**
2 chicken skewers/1 lamb kofta/vegetables/pita
bread/tomato salsa/yogurt tahini



Frango Assado Com Piri Piri (GF, 🌶️) **720**
herb-fed chicken/lemon/sweet potato fries/
red chili/coriander/EVOO

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Spanish Chicken Stew (GF, 🌶️) **650**
chicken leg/olives/potatoes/bravas sauce



Iberico Pork Pluma (P, A, GF, N, 🌶️) **1,600**
jalapeños/chorizo/white bean stew/
pomegranate sauce



Angus Rib Eye (250g) (B, A, D, GF) **1,600**
potato espuma/braised shallots/pomegranate
sauce



Braised Beef Cheek (B, D, A, GF) 🌿 **990**
carrot/aligot cheesy potato/red wine jus



Carré di Agnello (N, A, GF) **1,290**
(Roasted Rack of Lamb)
pistachio crusted lamb/eggplant caponata/
potatoes/lamb jus



Lamb Shank Tagine (N, GF) **890**
Moroccan spices/couscous/chickpea/dried fruit/
wild jungle honey

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Baked Spanish Salmon Bass (S, A, GF) **890**

Sicilian style tomato sauce/sumac/olive/cilantro/anchovies



Braised Cod Fillet with Clams **890**

(S, D, A, GF) 🌿
seaweed/leek/shallots/parsley/white wine cream sauce



Whole Baked Halibut (S, D, A, GF) **1250**

trout roe/dill/chives/lemon/beurre blanc



Sea Bream Fillet (S, P, A, N, GF) 🌿 **1100**

lentils/pancetta/pickled shallots/chives/fennel

DESSERT



Brûléed Lemon Tart (V, E, D, A, N) **280**

with crème fraîche



Pistachio Chocolate Tart (V, E, D, N) **350**

kataifi/pistachio/pistachio ice cream

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Mulled Wine Poached Pears (V, D, A) 🌿 450

French pears/pomegranate/crumble/
vanilla ice cream/mulled wine



Sticky Date Pudding (V, E, D, N) 350

medjool dates/honeycomb/bee pollen/
salted caramel sauce/walnut ice cream



Tiramisu (V, E, D, A, N) 280

mascarpone/organic eggs/savoiardi biscuits/
espresso



Wildflower Honey (V, E, D, N) 350

Baklava Cheesecake

filo pastry/pistachio/wildflower honey/rose petals



Spanish Churros (V, E, D, N) 290

fried dough/cinnamon sugar/chocolate-orange
sauce

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*Please scan for
Chinese menu*



*Please scan for
Korean menu*