

TERRACE

APPETISERS

RM

Parmigiana Di Melanzane

61

sweet eggplant, tomato, mozzarella, parmesan

Truffle Bruschetta

94

buffalo mozzarella, truffle paste, shaved parmesan

Salmon Tartare

90

salmon roe, capers, gherkin, shallot, mustard cream

SALADS

Salade Nicoise

79

pan seared tuna, mixed lettuce, green bean, olive, cherry tomato, hard-boiled egg, capers dressing

The Terrace Caesar Salad

79

young baby romaine lettuce, grilled chicken, speck crisp, grated parmesan, Caesar dressing

Insalata Mista

42

seasonal green salad, olives, tomato, sundried tomato, artichoke, grilled vegetables

Grilled Octopus Salad

90

octopus, tomato confit, potato, lemon dressing

Insalata Caprese

108

tomato confit & balsamic caramel

Buffalo Mozzarella

108

mango and bell pepper, beef speck

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PASTA AND RISOTTO

RM

Spaghetti Bolognese

95

long pasta in tomato braised beef ragout

Fettuccine Lamb Ragout

86

flat long pasta in braised minced lamb, thyme

Linguine Al Pesto

64

long pasta in basil and pine nut sauce

Beetroot Gnocchi

78

pan-seared beetroot and potato dumpling, taleggio cream and walnut

Andaman Prawn Aglio Olio

90

pasta in garlic and olive oil, and Andaman prawn

Truffle and Porcini Mushroom Risotto

72

carabinieri rice, porcini mushroom stock, sautéed forest mushroom, truffle oil

Cheese and Prawn Risotto

98

carabinieri rice in crustacean bisque, Andaman prawn, mozzarella cheese

PIZZA

Bufalina

70

tomato, mozzarella di bufala, basil

Latteria

98

6 cheeses; parmesan, gorgonzola, shredded mozzarella, buffalo mozzarella, smoked provolone, taleggio

Botanica

80

mozzarella, grilled seasonal vegetables, fresh garden herbs

Tartufina

110

beef speck, shredded mozzarella, buffalo mozzarella, black truffle paste, truffle oil

Rustica

98

roasted potato, taleggio cheese, shredded mozzarella, lamb ragout

Frutti Di Mare

130

Andaman catch of the sea: prawn, mussel, squid, crabmeat, scallops, clams, seabass, lobster, Mozzarella



All prices quoted are inclusive of prevailing taxes

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MAIN COURSE

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Cacciucco – Seafood Stew

188

oven baked seafood soup with lobster, mussels, clams, scallops, squid

Zuppa di Cozze

79

black mussel in tomato, ciabatta, green oil

Filletto di Salmone

132

pan seared salmon, broccoli, spring onion, chilli, bell pepper pure

Filletto di Branzino

102

roasted seabass, fresh tomato sauce, capers, kalamata olives, grilled vegetables

Galletto al Forno

97

deboned spring chicken, seasonal vegetables, potato, chimichurri

Tagliata di Manzo

99

pan seared sliced beef flank, rocket salad, cherry tomato, shaved parmesan, balsamic reduction



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DESSERTS

RM

Tropical Fruits Platter

44

selection of our seasonal fruits, 5 types

Tiramisu (glass)

48

layers of mascarpone cream, coffee-soaked lady fingers and a dusting of cocoa powder

Cannoli

45

crisp and flaky cannoli shell, lusciously creamy, sweet ricotta cheese and mascarpone with decadent dark chocolate chips

Almond Semifreddo

45

creamy almond semifreddo, warm apple compote

Vanilla Panna Cotta

48

creamy cooked cream, mixed berries compote



Highlight



Gluten Free



Contains Nuts



Vegetarian

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