

TERRACE

FOOD MENU

TERRACE

ANTIPASTI	RM
The Terrace Antipasto (for two persons) 	112
<i>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</i> 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
<i>Controfiletto di manzo marinato e affumicato, condimento al limone, grana padano, rucola e pomodorini</i> Thin sliced smoked beef in lemon dressing, parmesan cheese and tomatoes	
Mozzarella Caprese e Variazione di Pomodori  	94
<i>Mozzarella di bufala da fattoria locale servita con 3 pomodori: ciliegino vanigliato, filetto candito e marmellata fatta in casa</i> Buffalo mozzarella cheese with a trilogy of tomatoes: vanilla cherry, fillet confit and home-made jam	
Parmigiana di Melanzane 	61
<i>Sformato tradizionale napoletano a base di melanzane, pomodoro, basilico e mozzarella al forno</i> Napoli style baked layers of eggplant, tomato and mozzarella	
Capesante Tartufate 	110
<i>Noci di capesante scottate servite con purea di cavolfiore, funghi grigliati, salsa al prezzemolo e crema di gamberi tartufata</i> Pan-seared Hokkaido scallops with cauliflower puree, grilled mushrooms, parsley jus and truffle bisque	
Fritto Misto	75
<i>Frittura di mare con gamberi, calamari e moecche con salsa tartara e limone</i> Deep-fried seafood dusted with semolina, served with tartare sauce and lemon wedge	
Polipo 	90
<i>Tentacolo di polipo alla plancha con paprika, patate dolci, peperoni e maionese piccante</i> Roasted octopus, smoked paprika, sweet potatoes, bell peppers, capers, olive powder, spicy mayo	
Anguria  	42
<i>Carpaccio di anguria, servito con marinata di pomodorini, olive, capperi e avocado, rucola e tofu croccante</i> Smoked watermelon carpaccio, olives, capers, tomato, avacado salsa	



Gluten Free



Contains Nuts



Vegetarian



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SALADS		RM
The Terrace Salad 		79
<i>Insalata verde in condimento al limone con tonno scottato, uova di salmone, mostarda di cipolla rossa e pomodorini</i>		
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
<i>Insalata con anatra affumicata, patate al vapore, ricotta e olive, olio al tartufo</i>		
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
<i>Zuppa rustica con verdure e fagioli servita con pesto e formaggio Grana</i>		
Diced vegetables clear soup with a touch of pesto		
Zuppa di Pesce		68
<i>Zuppa di mare con brodo di gamberi, pomodriini e origano servita con pane all'aglio</i>		
Cloudy seafood soup in prawn bisque base served with garlic bread		
PASTA		
Risotto ala Zucca   		64
<i>Risotto di zucca mantecato a olio con broccoli, mandorle e semi di zucca</i>		
Carnaroli rice with olive oil, pumpkin, broccoli, roasted pumpkin seeds and almonds		
Linguine al pesto  		64
<i>Linguine alla ligure con pesto, patate, fagiolini, pinoli tostati e pomodorini canditi</i>		
Linguine pasta with basil pesto, potato, French beans, roasted pine nut and semi-dried cherry tomatoes		
Tortelloni Verdi  		68
<i>Tortelloni ripieni di ricotta e spinaci, in burro e salvia, serviti su crema alla ricotta con nocciole e grana</i>		
Home-made pasta dumplings with ricotta and spinach, sage butter, ricotta cheese mouse, hazelnuts, shaved parmesan		
Ravioli Ripieni di Agnello 		95
<i>Ravioli di agnello, con salsa ai funghi porcini e aria di parmigiano</i>		
Home-made ravioli stuffed with slow braised lamb leg, porcini mushroom sauce and aged parmigiano reggiano air		
Pappardelle al Brasato di Manzo 		99
<i>Pappardele con guancia di manz brasata, parmigiano e prezzemolo</i>		
Home-made pappardelle with Australian braised beef cheek, aged parmigiano cheese and chopped parsley		
Cavatelli al Ragu D'agnello		86
<i>Cavatelli fatti in casa in ragout di agnello con zucca e cavolo nero</i>		
Home-made non-egg cavatelli pasta with lamb ragout, kale and pumpkin		
Linguine Alla Vongole 		79
<i>Linguine alle vongole in stile veneziano (aglio, olio, vino bianco e prezzemolo) con pomodorini</i>		
Venetian style linguine with clams, olive, garlic, parsley, white wine and cherry tomato		
Spaghetti di Mare 		90
<i>Spaghetti ai frutti di mare con pomodoro, aglio, origano e peperoncino</i>		
Spaghetti in fresh tomato and seafood sauce with chilli and oregano		
Aglio Olio e Gamberi		90
<i>Linguine in aglio, olio e peperoncino con gamberi e broccoli</i>		
Linguine tossed with garlic, chilli flakes, parsley, shrimps and broccoli		



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MAINS		RM
Merluzzo 	<i>Filetto di merluzzo del pacific alla piastra con patate, pomodorini marinati e olio alle erbe</i> Roasted black cod, potatoes, marinated tomatoes and herb oil	152
Tagliata di Tonno  	<i>Filetto di tonno alla griglia con patate dolci, bok choy e salsa teriyaki</i> Grilled yellow fin tuna steak, sweet potatoes, baby bok choy: sautéed or raw marinated, home-made teriyaki sauce	107
Filetto di Branzino 	<i>Filetto di branzino alla piastra con guazzetto di vongole e pomodorini, patate novelle e broccoli</i> Sea bass fish fillet with clams, tomato broth, broccoli and baby potatoes	102
Guancia di Manzo Brasata  	<i>Guancia di manzo brasata, purea di carote e carote novelle glassate</i> 8 hours braised beef cheek, carrot cream and glazed baby carrots	127
Filetto di Manzo Tartufato 	<i>Manzo australiano grigliato supurea di patate con salsa ai funghi tartufata</i> Australian beef tenderloin, truffle, mushrooms, beef jus and potato cream	182
Trilogia Dell' Anatra Rougié 	<i>Composizione di anatra francese in 3 modi: petto alla piastra, raviolo e coscia confit</i> 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	179
Culaccia di Agnello  	<i>Scamone di agnello grigliato con tuberì, spinaci saltati e olio alle erbe</i> Grilled marinated lamb rump, roasted root vegetables, sautéed spinach, herb oil	121
Galletto 	<i>Galletto alla griglia con verdure, salsa verde e purea di patate</i> Grilled spring chicken with salsa verde, roasted vegetables and mashed potato	77



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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>  - Vanilla - Chocolate - Strawberry <i>Sorbet</i>   - Green apple and basil - Passion fruit - Lemon - Pineapple mango	28



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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 teriyaki 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, grena- dine, angostura bitter, topped with soda water	
Long Island Iced Tea Vodka, gin, tequila, white rum, triple sec, sweet sour, topped with Coca-Cola	

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	RM
BEERS	
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

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APERITIFS	
	32
Campari	
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

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	CANADIAN	RM
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

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