

TERRACE

	RM
APPETISERS	
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	
Calamari Fritti	45
Crispy fried squid served with lemon wedges and tartare sauce	
Insalata di Calamari	55
Boiled squid and potatoes with finely sliced shallots, capers, fresh basil and parsley, dressed with extra virgin olive oil and lemon juice	



Highlight



Gluten Free



Contains Nuts



Vegetarian

All prices quoted are inclusive of prevailing taxes

TERRACE

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

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

Cheese and Prawn Risotto

98

carnaroli 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



Highlight



Gluten Free



Contains Nuts



Vegetarian

All prices quoted are inclusive of prevailing taxes

TERRACE

MAIN COURSE

RM

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

spring chicken, seasonal vegetables, potato, chimichurri

Tagliata di Manzo

99

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



All prices quoted are inclusive of prevailing taxes

TERRACE

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

All prices quoted are inclusive of prevailing taxes