















# TERRACE

	RM
<b>APPETISERS</b>	
<b>Parmigiana Di Melanzane</b> 	61
sweet eggplant, tomato, mozzarella, parmesan	
<b>Truffle Bruschetta</b> 	94
buffalo mozzarella, truffle paste, shaved parmesan	
<b>Salmon Tartare</b>  	90
salmon roe, capers, gherkin, shallot, mustard cream	
<b>SALADS</b>	
<b>Salade Nicoise</b> 	79
pan seared tuna, mixed lettuce, green bean, olive, cherry tomato, hard-boiled egg, capers dressing	
<b>The Terrace Caesar Salad</b>  	79
young baby romaine lettuce, grilled chicken, speck crisp, grated parmesan, Caesar dressing	
<b>Insalata Mista</b>  	42
seasonal green salad, olives, tomato, sundried tomato, artichoke, grilled vegetables	
<b>Grilled Octopus Salad</b> 	90
octopus, tomato confit, potato, lemon dressing	
<b>Insalata Caprese</b>  	108
tomato confit & balsamic caramel	
<b>Buffalo Mozzarella</b>  	108
mango and bell pepper, beef speck	



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PASTA AND RISOTTO	RM
<b>Spaghetti Bolognese</b> long pasta in tomato braised beef ragout	95
<b>Fettuccine Lamb Ragout</b> flat long pasta in braised minced lamb, thyme	86
<b>Linguine Al Pesto</b>    long pasta in basil and pine nut sauce	64
<b>Beetroot Gnocchi</b>  pan-seared beetroot and potato dumpling, taleggio cream and walnut	78
<b>Andaman Prawn Aglio Olio</b>  pasta in garlic and olive oil, and Andaman prawn	90
<b>Truffle and Porcini Mushroom Risotto</b>   carnaroli rice, porcini mushroom stock, sautéed forest mushroom, truffle oil	72
<b>Cheese and Prawn Risotto</b> carnaroli rice in crustacean bisque, Andaman prawn, mozzarella cheese	98
<b>PIZZA</b>	
<b>Bufalina</b>  tomato, mozzarella di bufala, basil	70
<b>Latteria</b>  6 cheeses; parmesan, gorgonzola, shredded mozzarella, buffalo mozzarella, smoked provolone, taleggio	98
<b>Botanica</b>  mozzarella, grilled seasonal vegetables, fresh garden herbs	80
<b>Tartufina</b> beef speck, shredded mozzarella, buffalo mozzarella, black truffle paste, truffle oil	110
<b>Rustica</b> roasted potato, taleggio cheese, shredded mozzarella, lamb ragout	98
<b>Frutti Di Mare</b>  Andaman catch of the sea: prawn, mussel, squid, crabmeat, scallops, clams, seabass, lobster, Mozzarella	130



Highlight



Gluten Free







Contains Nuts



Vegetarian

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MAIN COURSE	RM
<b>Cacciucco – Seafood Stew</b>  oven baked seafood soup with lobster, mussels, clams, scallops, squid	188
<b>Zuppa di Cozze</b> black mussel in tomato, ciabatta, green oil	79
<b>Filletto di Salmone</b> pan seared salmon, broccoli, spring onion, chilli, bell pepper pure	132
<b>Filletto di Branzino</b>  roasted seabass, fresh tomato sauce, capers, kalamata olives, grilled vegetables	102
<b>Galletto al Forno</b>  Spring chicken, seasonal vegetables, potato, chimichurri	97
<b>Tagliata di Manzo</b>  pan seared sliced beef flank, rocket salad, cherry tomato, shaved parmesan, balsamic reduction	99



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DESSERTS	RM
<b>Tropical Fruits Platter</b> selection of our seasonal fruits, 5 types	44
<b>Tiramisu (glass)</b>  layers of mascarpone cream, coffee-soaked lady fingers and a dusting of cocoa powder	48
<b>Cannoli</b> crisp and flaky cannoli shell, lusciously creamy, sweet ricotta cheese and mascarpone with decadent dark chocolate chips	45
<b>Almond Semifreddo</b> creamy almond semifreddo, warm apple compote	45
<b>Vanilla Panna Cotta</b> creamy cooked cream, mixed berries compote	48



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