

STARTER

SCALLOPS Seared scallops with grilled asparagus, mango, radish and pistachio dressing	495
ITALIAN ANTIPASTI (NO BREAD) Assorted Italian cold cuts and cheeses, crudo di Parma, coppa, prosciutto, gorgonzola, smoked scamorza, burrata served with mixed pickles and rocket salad	895
THAI TUNA TARTARE Thai larb style indonesian tuna marinated in fish sauce and lime juice, seasoned with chili flakes, toasted sticky rice and Thai herbs	495
SALMON CHEVICHE Lemon emulsion marinated salmon with thai fruits radish chili peppers and coriander	495
BEEF CARPACCIO Premium beef tenderloin, Parmesan cheese, rocket, truffle and black olives tapenade	495

SALAD

CAESAR SALAD (ADD CHICKEN OR PRAWNS) (NO CRUTONS) Lettuce salad, crispy smoked pancetta (bacon) with homemade anchovies and Parmesan dressing	295/350
PAPAYA SALAD Shredded green papaya, carrots, garlic, peanuts lime chilli, fish sauce and palm sugar	295
GREEK SALAD Lettuce, cherry tomatoes, cucumbers, red onions, feta cheese, kalamata black olives and bell pepper. Balsamic dressing	350
WATERMELON SALAD Watermelon, mint, macadamia nuts, water-cress, feta cheese, dried tomatoes and burrata	350
CAPRESE Buffalo mozzarella, sun dry tomatoes kalamata olives, pesto crumble and balsamic glaze	425

RISOTTO

RISOTTO ALLA MILANESE Saffron and parmesan flavored risotto	595
SEAFOOD RISOTTO Prawn, clams, squid, mussels and tomatoes creamy risotto flavoured with white wine	595

FISH

TUNA STEAK ASIAN FUSION Grilled tuna steak with ginger, garlic and soy sauce served with black olive mash potato and grilled vegetables	595
RED SNAPPER THAI STYLE Steamed snapper flavored with kaffir lime leaves, coriander, garlic, ginger, lime, chilli and extra olive oil. With green mango salad and spicy seafood sauce	595
SAFFRON SEABASS Wood fire oven baked seabass fillets with zucchini on a saffron cream with grilled asparagus and fried parmesan flakes	595
SALMON STEAK Grilled salmon with lemon and caper virgin sauce and grilled vegetables	595
COGNAC TIGER PRAWNS Cognac flambéed tiger prawns, sautéed with lemon zeste and spring onions. Accompanied with pineapple and coconut salad	995
EXOTIC LOBSTER Wood fire oven baked lobster with lemon emulsion, sweet and sour vegetables and exotic fruits	1495

MEAT

ROASTED CHICKEN Roasted chicken breast filled with egg spinach and pancetta served with roast potatoes, green salad and gravy sauce	450
PORK BELLY Slow roasted pork belly with fennel and apple sauce, balsamic pickled red cabbage and whole grain mustard	495
BALSAMIC DUCK Balsamic glazed duck breast with grilled asparagus, black olive mash potato, red fruits and sprouts	595
LAMB SHANK Slow roasted New Zealand lamb shank in red wine sauce with aromatic herbs risotto	795
RIB EYE STEAK Grilled rib eye steak, rocket salad, balsamic reduction with french fries and green pepper sauce	895
BURGER (NO BREAD) Premium beef meat burger, smoked scamorza cheese, crispy bacon, pickled cucumbers, tomato, red onions, lettuce, mayonnaise and mustard	495

ASIAN

CHICKEN SATAY Grilled yellow curry marinated chicken breast stick with peanuts sauce and cucumber salad	195
MASSAMAN CURRY Coconut milk, mussaman curry paste, onions, potatoes chicken and our chefs touch served with jasmine rice	225
GREEN CURRY Coconut milk, green eggplants, pea eggplant, green peppercorns, chicken, spicy green curry paste, garlic, kaffir lime leaves and thai basil served with jasmine rice	225
THAI RED CURRY SEAFOOD Stewed seabass, prawns and squid in red curry infused coconut milk. green beans, pea eggplant and bell peppers. Served with jasmine rice	350
PHAD THAI (ADD CHICKEN OR PRAWNS) Stir-fried rice noodle, eggs, tofu in tamarind, fish sauce, chili, palm sugar sauce	195/250
FRIED RICE (CHICKEN OR PRAWNS) Stir-fried jasmine rice, eggs, carrots, peas, tomatoes with soy, chilli and fish sauce	195/250

SOUP

TOM YUM GOONG Prawns broth, prawns, lemongrass, galangal, kaffir lime leaves, fresh chili and lime juice	295
SEAFOOD SOUP Sea-bass fillet, mussels, clams, prawns and squid in fish wine and tomato stock, tomatoes and parsley	350

DESSERT

SELECTION OF ITALIAN ICE CREAM Mango, lime, chocolate, vanilla, strawberry, coffee, coconut, pistachio	90 BY SCOOP
PANNA COTTA Home made panna cotta with coulis of the day	250
BAILEYS SEMIFREDDO Baileys Irish cream flavored ice-cake with caramelized nuts and caramel sauce	295
BANANA SPLIT Strawberry, vanilla and chocolate ice cream, banana and whipped cream	295
AFFOGATO AL CAFFE' Vanilla ice cream drizzled in Illy coffee and hazelnut liqueur	295
COPPA EXOTIC Coconut and mango ice cream with fresh local exotic fruits topped	295
TRUFFLES TEMPTATION Dark chocolate truffle served with Illy espresso and Vecchia Romagna brand	295
CHEESE PLATE Gorgonzola, smoked scamorza, parmesan, pecorino romano, burrata and feta; come with honey, orange marmelade and homemade toasted bread	595

SIDE DISH

JASMINE RICE	50
FRENCH FRIES	95
MARKET VEGETABLES	110
OLIVE OIL MASH POTATO	110
ROAST POTATOES	105