



STARTERS

Crispy katafi prawns w. artichoke & olive tapenade & lemon cream	26*
Pan seared scallops w. braised fennel, mini beetroots & beetroot vinaigrette (GF)	26*
Tuna carpaccio w. pomodoro tomato salad & ginger cream (GF)	22
Calamari salad w. shaved fennel, cherry tomato, chili & lemon dressing (GF)	22
Mixed bruschetta's; (NH)	18
Classic tomato & basil	
Parma ham, fig & mint	
Green pea, chickpea w. pecorino	
Grilled zucchini & roasted garlic	
Artichoke & black olives	
Antipasti w. Italian cold meats, crostini, grilled vegetables & olives (NH)	23
Heirloom tomato & buffalo mozzarella w. fresh basil & olive oil (GF, V)	18
Oven baked ricotta stuffed mushrooms w. parmesan & dressed roquette (GF, V)	18
Caesar salad w. baby romaine, crispy pancetta, croutons, anchovies, poached eggs (NH) & classic dressing	16

SOUP

Minestrone soup w. Italian sausage (NH)	14
Gazpacho w. crab meat	18

*Price are in USD & subject to applicable taxes and 10% service charge. Those items denoted by * have a surcharge of \$6 for guests on the All-Inclusive Dine Around package.*



PASTA & RISOTTO

	entree	main
Seafood risotto w. grilled seafood, basil sauce & basil chips (GF, NH)	30	42*
Spaghetti w. crab meat, red chili & extra virgin olive oil	28	38
Tagliatelle w. prawns, fennel, sundry tomato & lemon butter (NH)	28	38
Classic Italian meat balls w. spaghetti & sweet tomato sauce (NH, P)	20	28
Spaghetti carbonara w. pancetta, egg & parmesan (NH)	17	26
Vegetable risotto w. fennel, dill, asparagus & goat cheese (GF, V)	17	26
Lasagna bolognaise topped w. dressed greens	-	28
Rustic style potato gnocchi's w. roasted pumpkin & béchamel sauce (V)	-	26

MEATS & FISH

Traditional osso buco w. melted gorgonzola on homemade tagliatelle (NH)		45*
Veal wrapped in sage & parma ham w. polenta, green asparagus & tarragon sauce (NH, GF, P)		48*
Chicken cacciatore w. confit potatoes & green asparagus (GF)		35
Grilled salmon on spinach & ricotta ravioli's w. beurre blanc (NH)		38

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DESSERTS & CHEESE

Cannelloni filled w. valrhona chocolate mousse w. balsamic berries & raspberry sorbet (GF)	14
Fig crumble w. vanilla ice cream)	14
Balsamic strawberry's w. basil & sambione (GF, NH)	14
Pannacotta w. mixed berry compote (GF)	12
Tiramisu w. sponge fingers, tia maria & mascarpone cream (NH)	12
Italian cheese platter w. dried fruits & water crackers	30

P- Contains Pork

GF – Gluten Free

V – Vegetarian

NH – Non Halal

Additional vegetarian dishes can be made to order and please feel free to ask our team.

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