



## Starters & Salads

**EGGPLANT PARMIGIANA 20**    
Eggplant | mozzarella | San Marzano tomato | fresh basil | focaccia bread

**ENDIVE SALAD 20**   
Braised endive | caramelized walnut | speck | mustard dressing

**INSALATA CESARE 18**  
Romaine lettuce | cherry tomatoes | parmesan cheese dressing | anchovy | croutons | chives

**GRILLED SEASONAL VEGETABLE SALAD 18**   
Josper-grilled zucchini | eggplant | asparagus | capsicum | melted smoked cheese | fresh herbs condiment

**TUNA TARTARE 24**   
Raw tuna | avocado | soy sauce | bread croutons

**SEAFOOD SALAD 22**  
Octopus | squid | scallops | prawns | asparagus | yellow tomatoes | parsley | lemon dressing

## Soups

**WILD MUSHROOM VELOUTÉ 12**   
Button | porcini | oyster mushroom | parsley oil

**BUTTERNUT SQUASH AND ORANGE SOUP 12**    
Italian pumpkin | orange skin | pancetta | cinnamon

**TUSCAN STYLE LEGUMES SOUP 12**   
Chickpea | cannellini beans | brown lentils | rosemary

**BEEF CONSOMMÉ WITH HANDMADE TORTELLINI 16**   
Beef | pork

## Pasta and Risotto

**SPAGHETTI VONGOLE 28**   
Live clams | garlic | chilli | white wine | fresh parsley | e.v.o.o.

**LINGUINE ALLO SCOGLIO 32**    
Live clams | black mussels | tiger prawns | scallops | tomato sauce | white wine | parsley | e.v.o.o. | chilli

**BLACK INK TONNARALLI 38**   
Wild Mediterranean langoustine | prawns | tomato sauce | lemon zest | cherry tomato | white wine



**FUSILLI ALLA CARBONARA 26**   
Pork pancetta affumicata | crispy bacon | egg yolk | pecorino | chives

**RIGATONI AL BRASATO DI MANZO 28**   
Braised Wagyu beef chuck | parmesan | butter | parsley | red wine

**CASARECCE AL RAGU DI AGNELLO 26**  
Lamb ragout | mixed spices | mushroom | red wine

**SPAGHETTI ALLA CHITARRA AGLIO OLIO E PEPERONCINO 22**    
Garlic | chilli | e.v.o.o. | fresh parsley

**LOBSTER TAGLIOLINI 44**  
Boston lobster | lobster bisque | tomato sauce | garlic | parsley | cherry tomatoes | white wine

**RISOTTO AI FUNGHI PORCINI 38**    
Acquerello rice | porcini mushrooms | tomato concasse | parmesan | butter | parsley | rosemary oil

**HOMEMADE POTATO GNOCCHI 28**    
Gnocchi | saffron sauce | cream | rocket leaves | yellow capsicum





## Charcuterie

**TAGLIERE DI FORMAGGI 20**   
Pecorino Romano | provolone piccante | asiago | gorgonzola | walnuts | caramelised red onions | dry apricot | prunes

**TAGLIERE DI SALUMI 20**   
Capocollo ham | mortadella | Parma ham | sweet salami | rock melon | Italian pickled vegetables | focaccia bread

**BRESAOLA DELLA VALTELLINA 24**  
Air dried beef | arugula | Grana Padano | lemon condiment

**CAPRESE DI BUFALA 24**   
Buffalo mozzarella cheese D.O.P | heirloom tomatoes | dry oregano | e.v.o.o. | fresh basil


**BURRATA PUGLIESE 26**    
Heirloom tomato | oregano | basil oil | parmesan crumble





## Grissini Josper Grill Signatures

**RIBEYE STEAK (300g | 600g) 98 | 190**   
Tajima Wagyu beef ribeye | roasted vegetables | red wine sauce

**T-BONE STEAK (500g) 128**   
Prime U.S Black Angus | grilled vegetables | roasted potatoes | whole grain mustard sauce

**TOMAHAWK STEAK (1.2 - 1.4kg) 198**   
Tajima Wagyu | grilled vegetables | roasted potatoes | whole grain mustard sauce

**LAMB RACK 44**   
Silver fern New Zealand lamb rack | celery root mousseline | braised onions | mint sauce

**OCTOPUS 42**   
Mediterranean octopus tentacle | potatoes | kalamata | heirloom tomatoes | pinzimonio sauce


## Pizza

**REGINA MARGHERITA 20**   
Mozzarella | San Marzano tomato | dry oregano | e.v.o.o. | fresh basil | cherry tomatoes

**QUATTRO FORMAGGI 22**   
Mozzarella | smoked scamorza | gorgonzola | emmental | cream | fresh basil

**DIAVOLA 24**    
Mozzarella | San Marzano tomato | capsicum | spicy salami | fresh chilli | fresh basil

**BIANCA 26**    
Ricotta | cream | truffle tapenade | pork bacon | mozzarella | fresh basil

**ORTOLANA 22**   
Mozzarella | sun-dried tomatoes | olives | artichokes | mushroom | basil pesto | cream | fresh basil

**PROSCIUTTO DI PARMA 26**   
Mozzarella | San Marzano tomato | rocket leaves | Parma ham | shaved parmesan | cream



**BROCCOLI AND ITALIAN PORK SAUSAGE 24**   
Italian pork sausage | broccolini | San Marzano tomato | mozzarella



## Dalla Cucina

**BRAISED WAGYU BEEF CHEEK 45**  
Australian Wagyu beef cheek | potato mousse | shallots | red wine roasted root vegetables sauce

**SEABREAM 38**  
Seabream fillet | Sicilian caponata | white wine | cream | parsley

**SEAFOOD GUAZZETTO (For 2 persons) 80**    
Clams | mussels | scallops | mullet | prawns | lobster | garlic | white wine | tomato sauce | chilli | garlic bread

**SALMON 38**  
Marinated Norwegian salmon | sautéed spinach | roasted cauliflower | lemon caper sauce

**TENDERLOIN (220g) 48**  
Greater Omaha grass fed beef | marinated capsicum | parmesan | balsamic reduction | red wine sauce

**PORK CHOP 36**   
Bangalow pork chop | herb butter | truffle mashed potato | asparagus | mushroom sauce

**BABY CHICKEN 30**  
Spring chicken | roasted potatoes | grilled corn | salsa verde sauce

**COD FISH 45**  
Atlantic black cod | green pea purée | asparagus | garlic spinach | honey glaze

## Dessert

**CHEF'S SIGNATURE COFFEE TIRAMISU 15**   
Savoiardi | espresso | mascarpone cream | coffee liqueur | eggs

**BLUEBERRY PANNA COTTA 15**  
Almond crumble | fresh vanilla bean | raspberry | blueberry compote | vanilla gelato

**TRIPLE CHOCOLATE MOUSSE 15**   
White | milk | dark chocolate mousse | brownie | mango sorbet

**PASTICCIOTTO LECCESE CON LEMON CREAM AND CHERRY 15**  
Lemon custard cream | amarena cherry jam | vanilla gelato

**SEA SALT AND COFFEE CAKE 15**   
Chocolate | caramelised hazelnut | pistacchio gelato | caramel sauce

**NOCCIOLINO 10**  
Hazelnut gelato | double espresso | biscuit crumble

**PROFITEROLES 15**  
Choux | custard cream | dark chocolate | crunchy nuts | hot chocolate sauce



Chef's recommendation



Vegetarian



Contains pork



Spicy

标价需另加10%服务费及政府消费税。

All prices are subjected to 10% service charge and prevailing government taxes.

阁下如对食物产生过敏，呕吐等不良反应。请告知我们（酒店从业人员），谢谢您的合作。  
Please inform our servers if you have any food allergies upon placing your order.