





## Starters and Salads

<b>CALAMARI FRITTI</b> 	24
Deep-fried squid rings   arugula   garlic aioli	
<b>CAPRESE DI MOZZARELLA DI BUFALA</b> 	20
Soft buffalo mozzarella   vine-ripened tomatoes   basil	
<b>BURRATA PUGLIESE</b>  	24
Fresh burrata pugliese   tomato salad   olives   arugula	
<b>INSALATA MISTA</b> 	16
Green salad   cherry tomatoes   black olives   parmesan cheese   balsamic	
<b>LATTUGA ROMANA INSALATA CESARE</b> 	18
Romaine lettuce   cherry tomatoes   bacon   parmesan cheese   anchovies   croutons	
ADD-ONS	
<b>STEAMED PRAWN</b>	8
<b>GRILLED CHICKEN</b>	6

## Soups










<b>ZUPPA DI FUNGHI</b> 	15
Porcini   button   oyster mushroom	
<b>BUTTERNUT SQUASH AND ORANGE SOUP</b> 	15
Italian pumpkin   orange skin   pancetta   cinnamon	
<b>MINISTRONE</b>  	15
Onion   zucchini   carrot   celery   leek   bean   tomato   pesto	
<b>HOUSEMADE FOCACCIA</b>	6

## Charcuterie








<b>ASSORTED CHEESE &amp; COLD CUTS PLATTER</b>  	32
Pecorino Romano - hard cheese   sheep's milk	Salami
Gorgonzola - semi-soft blue cheese   cow's milk	Prosciutto di parma
Asiago - semi-firm cheese   cow's milk	Rock melon
Mixed pitted olives   pickles   beetroot relish   quince paste   ciabatta   crackers	

## Cyissini Jospoer Grill Signatures







Smoked in the Jospoer oven with apple wood at the open charcoal-grill kitchen. Take your pick from a delicate selection of premium meats and freshest catch from the ocean.

<b>OCTOPUS</b> 	42	<b>PORK RACK (250GM)</b> 	45
Mediterranean octopus tentacles   baby potatoes   vine tomatoes   asparagus   chimichurri sauce		USA Kurobuta pork   mashed potatoes   asparagus   creamy porcini sauce	
<b>SALMON</b>	36	<b>LAMB RACK</b> 	48
Norwegian salmon   roasted vegetables   mashed potato   romesco sauce		New Zealand Pure South lamb rack   celeriac mousseline   seasonal vegetables   mint sauce	
<b>BARRAMUNDI</b>	38	<b>BABY CHICKEN</b>	30
Kühlbarra barramundi fillet   tomato confit   asparagus   herb baked potatoes   caper cream sauce		Deboned chicken   mashed potato   green asparagus   corn   chimichurri sauce	
<b>CACCIUCCO ALLA LIVORNESE</b> 	38	<b>SIRLOIN STEAK (200GM)</b>	40
Prawns   mussels   clams   fish fillet   lobster bisque   white wine		Argentina 100% Grass-fed Angus beef   asparagus   baby potatoes   natural jus	
Served with focaccia or homemade pasta			
HOUSE SPECIALS FOR SHARING 			
<b>RIBEYE STEAK (300GM)</b>  	88	<b>TOMAHAWK STEAK (1 - 1.4KG price by weight)</b> 	188 per kg
Australian Tajima Wagyu MS 4/5   roasted vegetables   red wine sauce		Australian Tajima Wagyu MS 5   vine tomatoes   garlic confit   roasted pepper   whole grain mustard sauce	
<b>T-BONE STEAK (500GM)</b> 	98		
Australian Grain-fed beef   grilled vegetables   potatoes   mustard sauce			



## Homemade Pizza

<b>REGINA MARGHERITA</b> 	22
Cherry tomatoes   oregano   mozzarella   San Marzano tomato   e.v.o.o.   fresh basil	
<b>QUATTRO FORMAGGI</b> 	22
Mozzarella   smoked scamorza   gorgonzola   emmental	
<b>BIANCA</b>  	26
Ricotta   truffle tapenade   pork bacon   mozzarella   cream	
<b>DIAVOLA</b>  	24
Salami   chilli   mozzarella   San Marzano tomato	
<b>CRUDO E RUCOLA</b> 	30
Buffalo mozzarella   parma ham   rocket leaves   mozzarella   Pomodori Pelati	
<b>FRUTTI DI MARE</b>	28
Prawn   mussel   octopus   mozzarella   San Marzano tomato   basil	
<b>ALL' ARAGOSTA</b> 	40
Lobster   cherry tomatoes   mozzarella   Pomodori Pelati   basil	

## Homemade Pasta

A selection of homemade pasta prepared à la minute and done al dente at the show kitchen by the skilful culinary team.	
<b>TAGLIOLINI ALLE VONGOLE</b>  	32
Live clams   garlic   chilli   white wine   fresh parsley   e.v.o.o	
<b>GNOCCHI DI PATATE AL GORGONZOLA E NOCI</b> 	26
Gorgonzola cheese   parmigiano-reggiano cheese   walnut   cream	
<b>FETTUCCINE AI GAMBERONI</b>  	28
Spinach fettuccine   prawn   cherry tomatoes   parsley   white wine   chilli   garlic	
<b>LINGUINE ALL'ASTICE</b>	42
Lobster   lobster bisque   tomato sauce   cherry tomatoes   garlic   white wine   parsley	
<b>Risotto</b>	
<b>RISOTTO AI FUNGHI PORCINI</b> 	28
Acquerello rice   porcini mushroom   parmesan   butter   parsley	

## Dessert

<b>GELATI O &amp; SORBETTI DELLA CASA</b>	6   10	<b>PANNA COTTA</b>	16
Chocolate   pistachio   vanilla   lemon   raspberry		Almond crumble   fresh vanilla bean   wild berry compote   vanilla gelato	
<b>CHEF'S FRESHLY MADE SIGNATURE TIRAMISU</b> 	16	<b>64% CHOCOLATE MOUSSE IN CHOCOLATE SPHERE (serves 2 persons)</b> 	26
Savoiardi   espresso   mascarpone cream   coffee liqueur		Red fruit compote   sweet crumble   hot dark chocolate sauce	



Chef's recommendation



Vegetarian



Contains pork



Spicy



House specials (not applicable for discounts)

标价需另加10%服务费及政府消费税。

All prices are subject 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.