


Starters and Salads











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

Soups




ZUPPA DI FUNGHI 	12
Porcini button oyster mushroom	
BUTTERNUT SQUASH AND ORANGE SOUP 	12
Italian pumpkin orange skin pancetta cinnamon	
MINISTRONE ALLA GENOVESE  	12
Onion zucchini carrot celery leek bean pesto	
HOUSEMADE FOCACCIA	6
Charcuterie	
ASSORTED CHEESE & COLD CUTS PLATTER  	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.

OCTOPUS 	42	PORK RACK (250GM) 	42
Mediterranean octopus tentacles baby potatoes vine tomatoes asparagus chimichurri sauce		USA Kurobuta Pork mashed potatoes asparagus creamy porcini sauce	
SALMON	36	LAMB RACK 	44
Norwegian salmon roasted vegetables mashed potato romesco sauce		New Zealand Pure South lamb rack celeriac mousseline seasonal vegetables mint sauce	
BARRAMUNDI	38	BABY CHICKEN	30
Kühlbarra barramundi fillet tomato confit asparagus herb baked potatoes caper cream sauce		Deboned chicken mashed potato green asparagus corn chimichurri sauce	
CACCIUCCO ALLA LIVORNESE 	38	SIRLOIN STEAK (200GM)	38
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		RIBEYE STEAK (300GM)  	88
		Australian Tajima Wagyu MS 4/5 roasted vegetables red wine sauce	
		T-BONE STEAK (500GM) 	98
		Australian Grain-fed beef grilled vegetables potatoes mustard sauce	
PERFECT FOR SHARING 			
WHOLE SEABREAM 	98	TOMAHAWK STEAK (1 - 1.4KG price by weight) 	188 per kg
Farmed dorade royale baked root vegetables lemon thyme		Australian Tajima Wagyu MS 5 vine tomatoes garlic confit roasted pepper whole grain mustard sauce	


Homemade Pizza

REGINA MARGHERITA 	18
Cherry tomatoes oregano mozzarella San Marzano tomato e.v.o.o. fresh basil	
QUATTRO FORMAGGI 	18
Mozzarella smoked scamorza gorgonzola emmental	
BIANCA  	24
Ricotta truffle tapenade pork bacon mozzarella cream	
DIAVOLA  	20
Salami chilli mozzarella San Marzano tomato	
CRUDO E RUCOLA 	28
Buffalo mozzarella parma ham rocket leaves mozzarella Pomodori Pelati	
FRUTTI DI MARE	26
Prawn mussel octopus mozzarella San Marzano tomato basil	
ALL' ARAGOSTA 	38
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.	
TAGLIOLINI ALLE VONGOLE  	32
Live clams garlic chilli white wine fresh parsley e.v.o.o	
GNOCCHI DI PATATE AL GORGONZOLA E NOCI 	26
Gorgonzola cheese parmigiano-reggiano cheese walnut cream	
FETTUCCINE AI GAMBERONI  	28
Spinach fettuccine prawn cherry tomatoes parsley white wine chilli garlic	
LINGUINE ALL'ASTICE	38
Lobster lobster bisque tomato sauce cherry tomatoes garlic white wine parsley	
Risotto	
RISOTTO AI FUNGHI PORCINI 	28
Acquerello rice porcini mushroom parmesan butter parsley	

Dessert

GELATI O & SORBETTI DELLA CASA	6 10	PANNA COTTA	16
Chocolate pistachio vanilla lemon raspberry		Almond crumble fresh vanilla bean wild berry compote vanilla gelato	
CHEF'S FRESHLY MADE SIGNATURE TIRAMISU 	16	64% CHOCOLATE MOUSSE IN CHOCOLATE SPHERE (serves 2 persons) 	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.