

ITALIAN MENU

APPETIZERS

Marinated Beef Carpaccio with Arugula and parmesan cheese	380
Burrata cherry tomatoes, basil oil and balsamic drizzle	500
Fritto Misto Fried Shrimp, Calamari and vegetables, tartar sauce	560

SOUP

Minestrone di Verdure garden vegetable soup, pesto, parmesan	350
Zuppa di Funghi mushrooms cream, sautéed mushroom, truffle foam	350

RISOTTO

Risotto ai funghi Champignon truffle oil, parmesan cheese and fresh herbs	490
Risotto alla Pescatora seafood risotto with shrimp calamari and Clams	860

PASTA

Ravioli alla Norma Mild Matured Ricotta Cheese Ravioli, Smoked Eggplant Cream, truffle essence, Sun-Dried Tomato, and fresh basil	790
Penne all'arrabbiata penne with tomato spicy sauce	450
Linguine con Gamberi e Pistacchio Seared Prawns, Crustacean Bisque, Pistachio Crunch and Parsley	700

MAIN COURSE

Salmone scottato in padella Black lentil risotto style with shrimp	1100
Ossobuco Alla Milanese Served with lemon zest gremolata and saffron risotto	1900
Pollo Arrosto Chicken breast stuffed with lemon marmalade served with potato gnocchi and spinach	580
Tagliata di Manzo Beef tenderloin tagliata style with rosemary, mashed potato, sautéed vegetables, and beef jus	780

SIDE DISH

Sautéed Spinach	100
Baked Potato	100
White Rice	100
Garden Vegetables	100

DESSERT

Tiramisu Mascarpone cheese cream, coffee-soaked ladyfingers	290
Chocolate Soufflé Warm chocolate soufflé with vanilla ice cream	340

JAPANESE MENU

APPETIZERS

Salmon Tartar	430
Marinated fresh salmon with soya, ginger and sesame oil	
Tempura Poke	390
Fried vegetables, shrimp, spicy mayo and sweet chili	
Japanese Crab Salad	360
Green apple, iceberg, crab stick, carrot and sesame dressing	

SOUP

kenchinjiru soup	340
clear soup with root vegetables, tofu, shiitake	

SUSHI

Nigiri (2 PCS) or Sashimi (3 PCS)	2 PCS	3 PCS
Salmon	300	360
Tuna	320	470
Octopus	190	230
BBQ Eel	180	240

HANAMI ROLLS (6 PCS)

Smoked Philly Roll	370
Crab stick, creamy cheese, sesame seeds topped with smoked salmon	
Green Dragon Roll	240
Eel, cucumber sesame seeds, teriyaki topped with avocado	
Dynamite Roll	330
shrimp, iceberg lettuce, sesame seeds topped with eel and nagasaki sauce	

URAMAKI ROLLS

Drivel Roll	470
tuna, spring onion, shrimp roe, sriracha, jalapeno and black caviar	
Shrimp Tempure Roll	380
iceberg, shrimp, spicy mayo and crispy flex	
Spicy Lemon Roll	690
Salmon, shrimp tempura and cream cheese	

DIM DUM

Shrimp Dumpling	260
Chicken Gyoza	250
Beef Gyoza	350

MAIN DISHES

Chicken teppan	480
Mushroom, zucchini, soya and sesame oil	
Shrimp fried rice	440
Soya, oyster, chili oil and seasonal vegetable	
Beef Tataki	680
Wasabi potato, oyster capsicum and crispy garlic	
Salmon Teriyaki	860
Mushrooms, spanish and sweet soy	

SIDE DISH

Basmati Steamed Rice	100
Steamed Vegetable	100

DESSERT

Matcha crème brûlée	250
Rich matcha green tea custard with caramelized sugar	
Seasonal Fruit Platter	180