

Soups & Starters

Organic Mixed Green Salad

*Pickled Vegetables, Parmesan Cheese, Balsamic Vinegar
and Olive Oil Dressing served on Semolina Bread Nest (Vegetarian)*

RM 36

Breaded Atlantic Octopus

*Served on Smoked Eggplant, Red Onion Confit and
Drops of Aged Balsamic Vinegar*

RM 64

Burrata Pugliese

Roma Tomatoes with Arugula Salad and Basil Oil

RM 56

Black Angus Beef Carpaccio

Arugula Salad with Black Truffle and Parmesan Cheese

RM 68

Air Dried Beef Bresaola and Buffalo Mozzarella

Arugula Salad with Parmesan Cheese and Lemon Dressing

RM 66

Pan Seared Foie Gras

*Fig Chutney, Apple Compote, Homemade Dried Fruit Breads
and 'Mostillo' Grape Fruit Reduction*

RM 78

Pumpkin Ravioli

*Stuffed with Pumpkin, Ricotta Cheese and Amaretto Disaronno Liqueur,
Butter Truffle Sauce and Thyme (Vegetarian)*

RM 48

Homemade Tagliatelle

Mushroom Ragù and White Truffle Paste (Vegetarian)

RM 48

Crabmeat Ravioli

*Black Squid Ink Ravioli Stuffed with Crabmeat and Mascarpone,
Green Asparagus and Mushroom Sauce*

RM 58

"Impepata di Cozze e Vongole"

Black Mussels and Clams in Spicy Tomato Soup with Toasted Garlic Bread

RM 46

Classic Italian Minestrone Soup

Served with Basil Pesto (Vegetarian)

RM 28

Warm Irish Oyster Soup

Leek, Potatoes, Lobster Foam and Capers Powder

Rm 32

"Bruschetta per Due"

*A Trio of Bruschetta Served with;
Black Tiger Prawn, Hokkaido Scallop and Scottish Smoked Salmon*

RM 88

"Il Tagliere di Zenzero"

*(Pork Free Italian cold cuts for 2 persons)
Beef Bresaola, Cured Duck Ham, Roasted Turkey Breast,
Spanish Beef Ham and Cheese Selections*

RM 86

Sides

RM 22 Each

*Fried Zucchini with Tartare Sauce
Tomatoes, Onion and Basil Salad
Roasted Potatoes
Lentils Stew*

*Mixed Grilled Vegetables
Sautéed Garlic Spinach
Mashed Potatoes
Ratatouille*

Main Courses

Le Paste

Mixed Seafood Spaghetti

King Prawn, Baby Squid, Mussels and Clams
RM 78

Lobster Linguine

Boston Lobster Flambé with Cognac,
Pine Nuts, Basil, Asparagus with Tomato and
Shellfish Sauce
RM 138

Homemade Pappardelle al Ragù di Carne

Veal and Lamb Ragù with Dried Ricotta Cheese
RM 58

Lasagne Primavera

Homemade Spinach Lasagna, Layered with
Delicate Mixed Vegetables,
Buffalo Mozzarella and Basil Pesto (Vegetarian)
RM 60

Squid Ink Risotto

Served with Grilled Squid, Bottarga
and Salmon Roe
RM 68

Homemade Potato Gnocchi alla Sorrentina

Buffalo Mozzarella with Basil and Tomato Sauce
(Vegetarian)
RM 52

Angel Hair with Sardinian Bottarga

Aglio Olio Peperoncino with Tiger Prawn and
Shaved Bottarga
RM 68
(Served with Additional Hokkaido Scallop)
RM 98

I Pesci

Baked Salmon

Sesame Crust, Carrot and Ginger Puree
Green Vegetables Salad
(Fava Beans, Snow Beans, Broccoli, Green
Beans and Asparagus)
RM 86

Pan Seared Barramundi Fillet

Served with Caponata, Celeriac Puree and
Sea Urchin Butter Sauce
RM 84

"Zuppa di Pesce"

Fish and Seafood Stew;
Scallop, Barramundi, Squid, Octopus Clams and
Mussels Served with Roasted Garlic Focaccia
RM 98

Yellowfin Tuna Steak

Wrapped with Kataifi and Served with Oven
Roasted Roma Tomatoes, Smoked
Eggplant Puree and Basil Pesto
RM 88

Oven Baked Whole Dover Sole

(Served 350 grams)
Served with Lemon Capers Sauce,
Green Asparagus, Roasted Endive and
Spring Rosemary Potatoes
RM 220

Zenzero Mixed Grilled Seafood Platter

Sea Bass, Tiger Prawn, Tuna, Salmon Served
with Grilled Zucchini, Eggplant and
Lemon Capers Sauce
RM 120

Le Carni

Roasted Black Angus Rib Eye Steak

Green Asparagus, Roasted Endive, and Spring Rosemary Potatoes
Served with Black Peppercorn Sauce
RM 132

Roasted Black Angus Tenderloin

Butter Spinach with Black Truffle Paste and Mushroom Sauce
RM 142

La Milanese

(Served 160 grams)
Breaded Veal Chop, Roasted Potatoes, Arugula and Tomato Salad with
Shaved Grana Padano Cheese
RM 128

Roasted Veal Fillet

Baked Endive and Creamy Soft Polenta,
Fresh Mushroom and Porcini Mushroom Ragù
RM 142

Herb Crusted Free Range Roasted Chicken Breast

Stuffed with Wild Mushrooms, Spinach and Ricotta Cheese, Mashed Pumpkin and
Rosemary Gravy with Lentils Stew
RM 86

Duck Leg Confit

Lentils Stew and Truffle Oil Scented Mashed Potatoes
RM 94
(Served with Additional Pan Seared Foie Gras)
RM 134

Lamb Two Ways

Lamb Loin Stuffed with Foie Gras, Coated with Pistachio and Almond
Lamb Rack with Goat Cheese, Saffron Risotto and Roasted Artichokes
RM 132