

MENÙ DI PESCE

RM 428++ per person

Wine pairing, add on RM 188++ per person

*PRICES QUOTED PER PATRON

SFIZI

OSTRICA

Gallagher oyster / lemon caviar

ANTIPASTI I

CAPESENTA

Scallop carpaccio / shallot purée / black truffle mayonnaise

Wine : Kizakura Junmai Dagingo, Kyoto Japan

ANTIPASTI II

POLIPO

18 hours slow cooked octopus tentacle / potato and lemon foam / black garlic / basil oil

Wine : 2014 Anna Fendi 'Sables' Vermentino, Sardinia, Italy

PASTA

TAGLIATELLE

House-made tagliatelle / crab meat / radicchio

Wine : 2012 Sportoletti Assisi Grechetto, Umbria, Italy

RISOTTO

RISOTTO FRUTTI DI MARE

Carnaroli risotto / squids / prawns / saffron

Wine : 2012 Podere Castorani 'Jarno Bianco' Trebbiano, Abruzzo, Italy

SECONDI DI PESCE

ORATA

Breaded sea bream / sundried tomatoes / roasted potatoes / capers / basil oil

Wine : 2015 Sportoletti 'Villa Fidelia' Chardonnay Grechetto, Umbria, Italy

OR

FRITTO

Deep fried seafood / herbs béarnaise sauce

Wine : 2015 Sportoletti 'Villa Fidelia' Chardonnay Grechetto, Umbria, Italy

OR

ASTICE (ADD ON RM 69)

Lobster tail / zucchini / citrus bisque foam / Avruga caviar

Wine : 2015 Sportoletti 'Villa Fidelia' Chardonnay Grechetto, Umbria, Italy

PRE DESSERT

SORBET

Lime sorbet / vodka

DOLCI

TRUFFLE TIRAMISÚ

Savoardi / espresso / mascarpone cheese espuma / black truffles

Wine : NV Podere Castorani Colline Pescaresi 'Jarno Passito', Abuzzo, Italy

Marini's On 57 Chocolate Pralines

Prices are quoted in Malaysian Ringgit (MYR) and are subject to 10% Service Charge and 6% SST