

STRATO

SUNDAY BRUNCH

6th January 2018

Antipasti

Heirloom cherry tomato, calatura vinaigrette, black anchovy
House made marinated sardines, pesto trapanese
Scotch quail egg, baccalà brandade, squid ink aioli
Offal ragù, toasted sour dough
Confit tiger prawn, capers gremolata
Burnt eggplant, buffalo mozzarella, sundried tomato tapenade
Brined duck breast, braised fennel, orange balsamic glaze
Squid & school prawn fritti, lemon wedges

Pasta

Beef ricotta polpette, beef brodo, grana padano

Mains

Flank steak, salsa verde, wild arugula
Pan seared seabass, Sicilian caponata

Side Dishes

Burnt baby romaine, bagna cauda
Polenta chips



Desserts

Raspberry anise tiramisu
Lemon grapes semifreddo
Mixed berry cheese tart

RM 120++ (per person)

Price subject to 10% service charge and 6% government tax

For reservations please call +603 2162 0886 or visit troikaskydining.com

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