

SEPTEMBER SET LUNCH

Fried egg & cannellini bean stew

or

Sautéed prawns, squid & potatoes, white wine sauce, fresh herbs

or

Ricotta & beef polpettone, fresh tomato salsa, basil

Pollo alla Milanese, fregola salad

or

Roasted eggplant, spiced yogurt, garlic chips, sundried tomato tapenade

or

Tiger prawn linguini, saffron butter sauce

Toasted hazelnut & Jivara torte

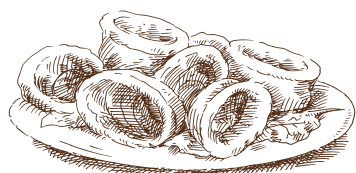
or

Mixed berry panna cotta

2 courses RM45++ per person

3 courses + drink of the day

RM65++ per person



Buon Appetito

Chef's Special

Roasted fresh fig stuffed gorgonzola cheese, salami
RM55++

Fig & beef prosciutto pizza, arugula, goat cheese,
shaved grana padano
RM60++

Ricotta fig tortellini, mint brown butter sauce
RM65++

Gluten free caramelized fig upside down cake
RM16++

Lemon butter cream and honey fig cake
RM18++

BY THE GLASS

SPARKLING		gls	btl
10029	Sanfeletto Prosecco Extra Dry, Italy	48	230
10052	Champagne Lombardi 'Axiome' Brut NV, France	85	395
ROSÉ			
50036	2017 Cassiopea Rosato, Tuscany	36	180
BIANCO			
20061	2018 Donnafugata Anthilia Bianco, Sicily	38	190
20141	2015 Talamonti Pecorino, Abruzzo .	42	210
ROSSO			
30123	2015 Mazzei 'Zisola' Nero d'Avola, Sicily	38	190
30226	2016 Carpineto 'Dogajolo' Baby Super Tuscan	41	205
30258	2017 Mauro Molino Dolcetto d'Alba, Piedmont	40	200