

TAPAS

- V** BRUSCHETTA PARMIGIANA * 190
Pesto, Egg-plant, Tomato and
Parmesan bechamel
- NDUJA & BURRATA BRUSCHETTA** 240
with spreadable Spicy Pork Sausage
from Calabria and Burrata filling
- V** THE BROCCOLI 150
Sauteed with Garlic and Chili
- V** ROASTED POTATOES 150
with Garlic and Rosemary
- SMOKED BACON-POTATO CAKE** 190
with Mustard
- V** MOROCCAN POTATOES * 180
Tripple cooked potato chunks,
red chermoula and soft egg
- V** SMOKED EGGPLANT * 190
Garlic, Feta Cheese and Mint
- V** ROASTED CAULIFLOWER * 150
with Gorgonzola dip
- CROQUETA DE JAMON** 190
Deep-fried with Iberico Ham
- V** SMOKED BUFFALO MOZZARELLA 240
Quick smoked with Sechuan Pepper
- SICILIAN ANCHOVY** 280
Salsa Verde and Ricotta
- CALAMARI FRITTI** 280
with Aioli sauce

SALAD



- CANADIAN LOBSTER SALAD** 480
with Rocket, Avocado, Jack Fruit and Orange
- V** VEGGIE QUINOA 290
Vitamin packed spring vegetables
paired with protein-rich healthy
Quinoa, Herbs and Almonds
- V** GOAT CHEESE & WILD ARUGULA 280
Hashed Goat Cheese, Arugula, Avocado,
Melon, Blueberry and Sun-dried Tomatoes
- R** ORGANIC BABY SPINACH SALAD 290
Baby Spinach, Asparagus, Orange,
Cashewnut Cheese, Pine Nut, Dry Figs
- V** PESTO CAPRESE 350
Bocconcini, Tomato, Rocket,
Pesto and aged Balsamic

STARTERS

- V** BELGIAN ENDIVE PINZIMONIO 240
with Creamy Beetroot dip, Walnuts,
Olive Oil and Balsamic Vinegar
- HOKKAIDO SCALLOPS AND BURRATA** 680
Grilled and quick-smoked,
served on fresh Burrata
- TASMANIA'S MUSSEL POT** 380
Fresh Mussel, White Wine, Garlic and Herbs
- GRANDMA'S POLPETTE** 220
Homemade, mixed Beef and Pork meatballs
in rich Tomato Sauce with lemon zest
- V** EGG EN COCOTTE 240
with Gorgonzola & Black Truffle Shaves
- SAUTEED PORK SAUSAGE** 320
Capsicum, Rosemary, Baslamic, Oregano
- V** BAKED PORTOBELLO MUSHROOM 280
Stuffed with Mushroom Salsa,
Arugula and Parmesan
- R** BEETROOT TARTARE 270
Mustard sauce, Olive Oil and Herbs
- R** CASHEWNU CHEESE 390
Pure Cashewnut Cheese with
Parsley Salsa Verde
- BEEF TARTARE** 580
Black Angus, Cashew Truffle Cheese,
Coriander, Black Truffle
- V** BURRATA 590
Sweet Pumpkin, Pesto, Pumkin Seeds
- SEARED TUNA** 290
Chickpea Salad, topped with
Seared Tuna slices
- SAUTEED CLAMS** 390
White Wine and Saffron
- ANDAMAN PRAWN** 450
Tiger Prawns, pink Pepercorn,
Aioli, Parsley and White Wine
- COD FISH & QUINOA CAKE** 340
Pan fried and served with yogurt dip

* VEGAN FRIENDLY: THIS DISHES CAN BE MADE
VEGAN ON REQUEST

- V** VEGETARIAN **V** VEGAN **R** RAW-VEGAN

SOUPS



- V** MINESTRONE ALLA GENOVESE 240
WITH FREGOLA*
Fregola pasta in Vegetable broth with Basil
- V** LENTIL SOUP 240
Rosemary-garlic oil
- R** GAZPACHO 290
with Tomato, Celery, Capsicum, Season
Vegetabels, Avocado and Bean Sprouts

PASTA AND RISOTTO

- SPAGHETTI CLAMS** 390
Gragnano Spaghetti, Garlic,
White Wine, Pepper and Parsley
- V** BEETROOT RAVIOLI 380
Parmesan, Cream Sauce and
Pine Nuts
- TAGLIATELLE CANADIAN LOBSTER** 980
White Wine, Thyme, Cherry Tomato
- V** GARGANELLI CRETAN 370
Sun Dried Tomato, Shallots and Pesto
- ANGEL HAIR BLUE CRAB** 450
with Cherry Tomatoes, White Wine
and Mantis Shrimp Bisque
- PACCHERI OCTOPUS AND NDUJA** 580
Gragnano Pasta, tossed with spicy Nduja,
Octopus and Pienza D.O.P. Cheese
- V** "FARROTTO" 390
Spelt tossed with Pumpkin and Shitake
Mushrooms, Coriander Leaves,
Mild Chillies, Shallots and Feta
- WHOLEGRAIN PAPPARDELLE DUCK** 420
Traditional Tuscan Style, simmered
with Duck Ragout sauce
- V** GNOCCHI 390
Potato Gnocchi, Gorgonzola Sauce, Walnuts
- GREEN CASERECCO PASTA WITH PULLED LAMB SHANK** 590
Tossed with Porcini Mushrooms,
Parmesan Cheese and Black Truffle
- RISOTTO WITH TIGER PRAWNS** 480
Carnaroli Rice, White Wine, Prawns

MAIN

- FISH** WILD COD FISH FILLET 790
Char grilled, served with Sauteed Curly
Endive and spicy Nduja Mash Potato
- CRAB** GRILLED OCTOPUS 790
With Grilled Asparagus and
Zucchini, tomato, Onion, Capers and
Balsamic reduction dressing
- CHICKEN** SMOKED ORGANIC SIRIN CHICKEN 590
Locally grown Organic Chicken in Korat
and smoked by Sloane. Served with a
Chorizo Crust and Bacon-Potato Terrine
- PORK** PLUMA IBERICO PORK A LA PLANCHA 820
Pluma pork is the equivalent of Wagyu
beef. We simply grill it and serve it Basque
style with Piperade and Grilled Tomato
- LAMB** NEW ZEALAND LAMB CHOP 780
Free range, grass fed since day one,
antibiotic and hormone free. Grilled to
perfection and served with Rosemary-
Roasted Potatoes and Mint Yoghurt Sauce
- LAMB** LAMB SHANK 690
Braised Lamb Shank, Parsley,
Parmesan and Lemon Zest
- BEEF** ARGENTINIAN RIBEYE 850
Free range, grass fed since day one,
antibiotic and hormone free Beef
from Argentina. Arugula, shaved
Parmesan and aged Balsamic
- STEAK** T-BONE 280/100G
Grilled grass fed 200 days T-Bone
Steak, Roasted potatoes

THANK YOU FROM THE ABOUT EATERY KITCHEN TEAM

CHEF EDO Executive Chef	CHEF CHAI Main Course
CHEF KOH Sous Chef	CHEF SANTI Main Course/Bakery
CHEF JOHN Cold Kitchen/Salad	CHEF PERTH Cold Kitchen/Salad
CHEF MING Pasta	K. TEE Steward/Helper

ALL PRICES ARE SUBJECTED TO 7% VAT AND
10% SERVICE CHARGE

STANDARD COLD CUTS 50G 100G

Parma Ham	Aged 24 months	170	320
Coppa	Pork Neck	130	250
Mortadella Bologna	Pork, Pistacchio	120	230
Finocchiona	Pork, Fennel Seed	170	320
Pancetta	Italian Bacon	120	230
Chorizo	Spicy Pork	150	290

PREMIUM COLD CUTS 50G 100G

Culatta Busseto Ham	Premium Ham Leg	220	430
Wild Boar Salami	Wild Boar	220	430
Cecina Braseola	Beef	290	580
Salami tipo "Felino"	Pork	200	390
Duck Magret with Thyme	Free Range Duck, Thyme Leaves	330	640
Iberico Ham	Iberico Pork	550	980

STANDARD CHEESES 50G 100G

Gorgonzola	Semi-Soft, Cow Milk, Blue	130	250
Manchego	Semi-Hard, Sheep	200	390
Parmigiano	Hard, Cow Milk, Aged 24 months	180	350
Taleggio	Soft, Smear Ripened	170	320
Pure Cashew	Raw Vegan Cashew Nut Cheese	180	350

PREMIUM CHEESES 50G 100G

Sottocenere "Under Ash"	Semi-Hard, Cow Milk, Truffle	250	490
Castelmagno DOP	Hard, Cow Milk	290	570
Pecorino Pienza DOP	Hard, Sheep	220	440
Brie de Meaux	Soft, Cow Milk	290	570
Goat Cheese	Goat Cheese, Hash Rind	270	530
Truffle Cashew	Raw Vegan Cashew Nut Cheese with Truffle Flavor	200	390



MIX PLATE



CHEESE MIX PLATE

S	4 Standard Cheeses	450
L	3 Standard + 2 Premium Cheeses	680

COLD CUTS MIX PLATE

S	4 Standard Cold Cuts	450
L	3 Standard + 2 Premium Cold Cuts	680

ABOUT MIX PLATE

Carved Ham, Salami, Mozzarella, Sottocenere Cheese, Pickles and Olives, Marinated Anchovies Fillet, Beetroot Dip.	890
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* DESSERTS *

WHOLE BAKED APPLE	250
Cinnamon, Sun Dried Fruits, Vanilla Ice-Cream	
VEGAN CHOCOLATE-COCONUT DELIGHT	190
With Belgian Chocolate and Coconut Milk	
VANILLA RICE PUDDING	250
Pistachio, Rose Flower and Orange-Cinnamon Sorbet	
FLOURLESS CHOCOLATE LAVA	250
Vanilla Ice Cream and Coffee Sauce (baked a la minute, allow 15')	
ICE CREAMS	120
Vanilla, Chocolate	
SORBETS	120
Orange-Cinnamon, Lemon-Basil-Green Apple	
TIRAMISU	240
Mascarpone cream, Coffee and Lady Finger	
ORANGE ALMOND CAKE	240
Sunkist Orange and Almond Flour	