

SCALINI

BISTECCA AND NEGRONI

SMALL BITES

FRITTO MISTO 350

Crispy breaded seafood, spicy tomato dip, tartare sauce

ARANCINI CON RAGÙ 280

Fried beef ragu and cheese rice balls

GRILLED MOJITO PRAWNS 340

BAKED ALASKAN KING CRAB LEG 650

Hollandaise, garlic lemon butter

SMALL PLATES

GRILLED CHICKEN CAESAR SALAD 350

Romaine, Parmesan, poached egg, crispy bacon, focaccia

BUFFALO MOZZARELLA 420

Heirloom tomatoes, house basil vinaigrette, white balsamic reduction, pistachio, hazelnut

CRISPY SALMON AND BLACK QUINOA 450

Pickled beet, carrot, cucumber, lemon-ginger dressing

BABY SPINACH SALAD 380

Chargrilled tuna, artichoke, mushroom, Pecorino Romano cheese, balsamic dressing, walnut

SOUPS

WILD MUSHROOM SOUP 480

Roasted wild mushrooms, shaved Parmesan, truffle oil, fresh focaccia

LOBSTER BISQUE 550

Buttered and roasted lobster claw, brandy, fresh herbs

PASTA & RISOTTO

BOSTON LOBSTER CHITARRA PASTA 980

"Guitar pasta" Lobster, crab meat, tomato sauce, house made pesto

CLASSIC CARBONARA 550

Rustichella d'Abruzzo spaghetti, guanciale, egg, Pecorino Romano cheese

OVEN BAKED SEAFOOD PASTA 1,250

(FOR SHARING)

Spaghetti, white prawns, calamari, Manilla clam, mussel, spicy marinara sauce

RISOTTO SHORT RIBS 850

Scamorza cheese, porcini mushrooms

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THE HEADLINE

LIVE WHOLE MAINE LOBSTER 🐟 2400

Steamed or grilled, lemon beurre blanc sauce

SICILIAN STYLE GRILLED COD 🐟 1200

Anchovy, olives and herb crust, red pickled onion, black mussel sauce

WHOLE ROASTED SEA BASS (450 G.) 🐟 950

Chilli and lemon grass marinated

HALF GRILLED CHICKEN (350 G.) 🐔 540

"Gai Yang's recipe"

ITALIAN PATTY MELT PANINI 🍷 560

Grilled wagyu beef, cheddar, tomato, rocket, fries

PICK A SIDE

ITALIAN PARMESAN OVEN FRIES 🍷 160

TRUFFLE & MUSHROOM FRENCH FRIES ✓ 220

TRUFFLE MASHED POTATOES 🍷 190

BAKED MAC & CHEESE 🍷 🍷 200

FRIED EGGPLANT, BALSAMIC, BASIL, CAPERS 🍷 180

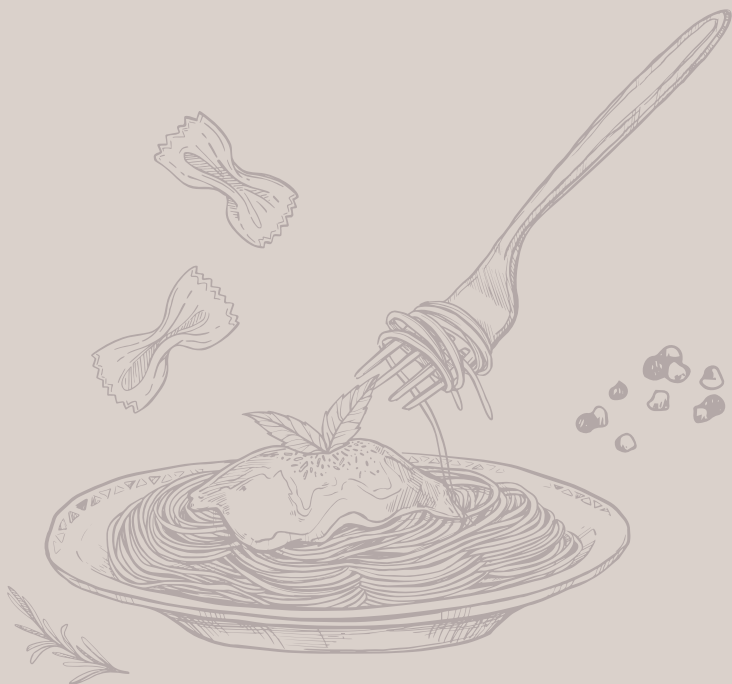
ROASTED MUSHROOM, ITALIAN HERBS, OLIVE OIL 🍷 160

CREAMY SPINACH, GARLIC, PARMESAN CHEESE 🍷 180

SUCCOTASH, CORN, OKRA, TOMATO, BEANS, BACON, BASIL ✓ 🐷 180

POTATO SALAD, BLUE CHEESE, BACON ✓ 180

HEIRLOOM TOMATO SALAD, FRESH LADY PEAS 🍷 190



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DESSERT

TIRAMISU **350**

Mascarpone cream, espresso, Marsala wine, lady finger, Italian biscotti

AFFOGATO **320**

Vanilla ice cream, espresso, Doubletree's cookie, pistachio

CHOCOLATE SAMBUCA **360**

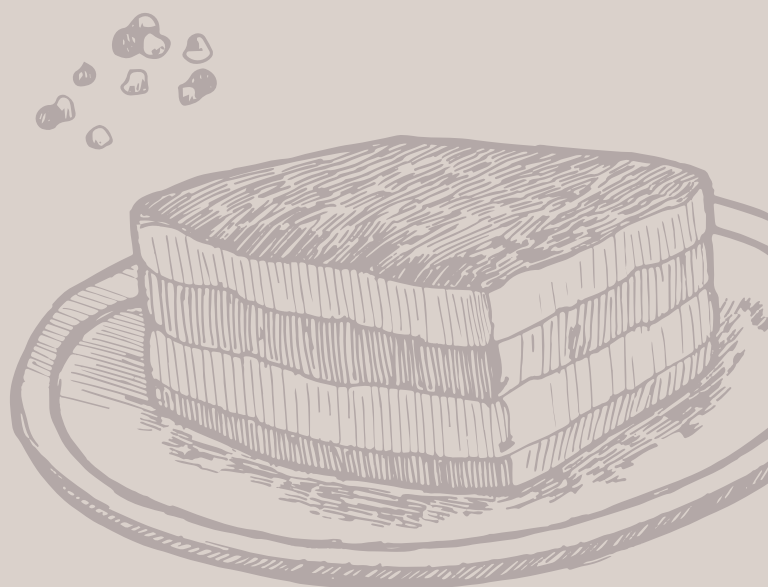
Warm brownie, Sambuca ice cream.

CHOC-CHEESE SOUFLÉ **360**

Goat cheese ice cream, raspberry sauce

GELATO **120**

Stracciatella, vanilla, chocolate, strawberry



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BISTECCA

Home of the best flame grilled T-Bone in town

| | Price per 100 grams |
|--|------------------------|
| BISTECCA | 425 |
| <i>Olive oil, garlic, Fresh herbs, black pepper marinade</i> | |
| BISTECCA RUB & MARINADE | |
| <i>Spicy Nam Tog rub</i> | 150 |
| <i>Roasted Garlic & Black Truffle marinade</i> | 350 |
| <i>Spice Foie gras marinade</i> | 450 |

THE CHEF KNIFE

Australian Pure Black Angus 270 Days Grain Fed 3+ from "Rangers Valley" which is one of the world's most respected premium marbled beef producers.

| | Price per 100 grams |
|---------------------------------------|------------------------|
| RIBEYE STEAK | 495 |
| FILET MIGNON | 650 |
| FLAT IRON STEAK | 450 |
| FINEST AUS. FRENCHED LAMB RACK | 350 |

*Steaks are served with Light Drawn BuYer
Peppercorn/ red wine/ Mushroom/ Béarnaise Sauce/
Bone marrow gravy/ Mint jelly/ Horseradish cream/
Selection of Mustard & Salt available upon Request.

Topping Up
French Duck Foie gras 60gr per piece **450/pc.**

SOCIAL DINING

ITALIAN AN6PASTO & CHEESE BOARD

2 cold cuts 4 cheese 650
4 cold cuts 4 cheese 1,250

*Salame Milano/ Mortadella Con pistacchi /
Prosciutto di Parma/ Chorizo Cular Picante
Gran Pecorino/ Testun Al Barolo/ Pavolone/
Gorgonzola/ Taleggio
Black & Green Kalamata/ Dried Tomatoes/
Artichokes in oil/ Focaccia/ Grissini/ Fresh grape*

FRESH OYSTERS 6 / 12 PC.

Belon No.3 650 / 1,250

Fine de Claire 750 / 1,450

Barron Point Oysters 950 / 1,850

*Mignonette/ lemon wedge/ crispy onion/
chilli & lime dressing*

CHILLED OR GRILLED SEAFOOD PLATTER 5,400

*6 Oysters/ Maine lobster/ White Prawns/ Bouchot Mussels/
Alaskan crab leg/ Chili lime dressing/ cocktail sauce/ lemon*

GRILL MEAT PLATTER 7,800

*Grilled top chuck steak 300g./ seared foie gras/
Lamb Chops 350g./ braised short ribs/
Roasted organic chicken/ Foie Gras/
Roasted mushrooms/ Crispy roast potato*

