

ALATI UP THE ROAD

FLATBREAD FRESH FROM OUR OVEN

Spinach and Feta Cheese Pide [2] [5] [7]	280
Black Truffle and Cheese Pide [1] [2] [5] [7]	520
Rosemary Schiacciata, Parma Ham, Ricotta Cheese, Fresh Pears, Balsamic [5] [7] [9]	420
Roasted Tomato Roman Pinsa, Stracciatella Cheese, Fresh Basil [2] [5] [7]	370

FOR SHARING

Charcuterie Platter [3] [7] [9] <i>Truffle Mortadella, Parma Ham, Duck Terrine, Our Truffle Chicken Liver Pâté, Pickles</i>	790
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Mezze Platter [2] [3] [4] [5] [7] <i>Chickpea Hummus, Pumpkin Hummus, Muhammara, Tabbouleh, Greek Olives, Crudités, Served with Pitta Bread</i>	590
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APPETISERS AND SALADS

Salmon and Green Apple Tartare [7] <i>Norwegian Salmon, Green Apple, Cucumber, Dill-infused Sour Cream, Herb Oil</i>	390
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Pulled Alaskan Crab [6] <i>Snow Crab Meat, Avocado, Celery, Tomato, Lemon Juice</i>	750
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Salpicón de Marisco [6] <i>Spanish Seafood Salad with Squid, Mussels, Prawns, Earth of Celery, Olives, Capers and Cherry Tomatoes</i>	390
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Truffle Chicken Liver Pâté [1] [3] [7] [8] <i>Pickled Thyme Shallots, Homemade Hazelnut Bread</i>	350
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Burrata and Muhammara [1] [2] [3] [7] <i>Roasted Capsicum Compote and Walnut, Burrata Cheese, Olives and Pomegranate</i>	390
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Spicy Tuna and Ajo Blanco [3] <i>Chilli Cured Tuna Loin, Garlic and Almond Sauce, Capers, Anchovy</i>	390
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Tuna and Egg Bowl [4] <i>Mesclun Lettuce, Seared and Preserved Tuna, Boiled Eggs, Capers, Shaved Parmesan, Roasted Seeds, Balsamic Vinaigrette</i>	350
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Mediterranean Chicken Salad [5] [7] <i>Romaine Lettuce, Chicken Breast, Onion, Olives, Parmesan Cheese, Dried Tomato Dressing, Croutons</i>	350
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Rocket Salad [2] [4] [7] <i>Wild Rocket Leaves, Pears, Raspberries, Roasted Seeds, Berry Dressing</i>	390
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SOUPS

Carrot and Cumin Cream Soup [2] [4] [7] <i>Burned Butter Curry Granola</i>	240
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Pumpkin Velouté [2] [4] [7] <i>Shaved Manchego, Roasted Pumpkin Seeds</i>	240
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PASTAS

Gnocchi with Truffle [1] [2] [7] [5] <i>Black Truffle Potato Gnocchi, Truffle Tapenade, Parmesan Fondue</i>	550
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Ravioli Lobster [5] [6] [7] [8] <i>Homemade Ravioli Filled with Saffron and Lemon Ricotta Cheese, Lobster Ragout and Bisque</i>	650
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Seafood Spaghetti [5] [6] <i>Prawns, Squid, Mussels, Bottarga, Sweet Cherry Tomatoes, Garlic and Basil</i>	550
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[1]	[2]	[3]	[4]	[5]	[6]	[7]	[8]	[9]
Signature	Vegetarian	Nuts	Seeds	Gluten	Shellfish	Dairy	Alcohol	Pork

Prices are inclusive of 10% service charge and 7% government tax.

Homemade Cavatelli Bolognese ^{[5] [8]} 420
Pot-braised Wagyu Beef Ragout, Tomato Sauce, Aged Parmesan Cheese

MAINS

Duck Leg Confit ^{[7] [8]} 550
Butter Mashed Potatoes, Prunes and Thyme Sauce

Kurobuta Pork Chop ^{[7] [9]} 550
Roasted Pork Chop, Milk Sauce, Mustard, Rosemary and Garlic Roasted Potatoes

Pan-fried Salmon ^[3] 650
Sicilian Caponata, Coriander and Pistachio Pesto

Roasted Seabass ^[3] 650
Cardamom Fried Rice, Roasted Almonds, Tarator Sauce

Baked Codfish ^[1] 790
Sweet Cherry Tomato Guazzetto, Capers, Taggiasca Olives, Basil

Roasted Cauliflower Tajine ^{[1] [2] [3]} 450
Saffron-marinated Cauliflower, Tajine Jus, Apricots, Shallots, Almonds, Orange

FROM THE GRILL

Ebony Black Angus Picanha MS 4/5 – 250 g Kilcoy – Queensland 990

Jack Creek Wagyu Prime Picanha MS 6/7 – 250 g Tamworth – NSW 1,290

Ebony Black Angus Ribeye MS 4/5 – 250 g Kilcoy – Queensland 1,150
Murraylands Lamb Cutlets – 350 g South Australia 1,290

Select a Side and Sauce to Enjoy Your Favourite Cut

Side: Rosemary and Garlic Roasted Potatoes, Mashed Potato, Chilli and Garlic Spinach

Sauce: Balsamic Vinegar Gravy, Homemade Harissa, Gremolata, Nahm Jim Jaew, Nahm Jim Seafood

SWEETS

Chocolate Choux ^{[5] [7]} 290
 Guanaja 70% Chocolate Cream, Chocolate Crumble, Vanilla Sauce

Hazelnut Coffee ^{[3] [5] [7]} 290
 Hazelnut Soft Sponge, Dulcey Coffee Cream, Coffee Sauce

Delizia Al Limone ^{[3] [5] [7] [8]} 290
 Amalfi Coast Lemon Sponge Dome, Light Whipped Cream, Lemon Custard, Limoncello

Strawberry Tart ^{[3] [5] [7]} 290
 Pistachio and Apricot Sablé, Mascarpone Orange Blossom Cream, Apricot Sauce

^[1] Signature ^[2] Vegetarian ^[3] Nuts ^[4] Seeds ^[5] Gluten ^[6] Shellfish ^[7] Dairy ^[8] Alcohol ^[9] Pork

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