

MUSHROOM SOUP

*truffle paste, parmesan cheese*

58

OCTOPUS SALAD

*fennel, tomatoes, olives, potatoes, onions*

168

PARMA HAM BURRATA

*24-month aged parma ham, creamy burrata*

168

CAESAR SALAD

*with smoked salmon/chicken +38*

*with tiger prawns/octopus +68*

118



BOLOGNESE PAPPARDELLE

*pork ragu, eggplant*

188

SQUID INK CHITARRA

*cuttle fish, cherry tomato, fresh peppercorn*

198

CARBONARA SPAGHETTI

*guanciale, parmesan cheese*

178

SPICY VODKA RIGATONI

*calabrian chilli spiced tomato sauce*

148

SPINACH RAVIOLI

*spinach, ricotta, tomato sauce*

148

TOM YUM GUNG LINGUINE

*tiger prawns, lemongrass, lime, chilli, tomato sauce*

198

TRUFFLE MUSHROOM

RISOTTO

*creamy risotto, mixed mushrooms*

238

SOFT SHELL CRAB

RISOTTO

*cherry tomatoes, crab meat, rich lobster stock*

218



9 OZ STRIPLOIN

*with french fries*

338

AUSTRALIAN LAMB RACK

*with grilled seasonal vegetables*

348

GRILLED SALMON PAVÉ

*crushed almond, walnuts, pistachio,  
guanciale, mashed potatoes*

218

SPRING CHICKEN\*

*whole chicken with roasted potatoes*

288

*\*30 minute preparation time*

# Appetizers

CALAMARI  
*semolina crust with tartar sauce*  
138

STUFFED MUSHROOM  
*portobello, bacon, parmesan*  
98

AVOCADO AND TUNA  
*tuna, fresh lime, ginger layered with avocado*  
168

BEEF MEATBALLS  
*homemade tomato sauce, parmesan*  
128

EGGPLANT PARMIGIANA  
*mozzarella, parmesan, homemade tomato sauce*  
108

MUSSELS  
*sautéed in tomato or white wine sauce*  
128

# Sweets

GINGER CRÈME  
BRÛLÉE  
*nuts, sesame, caramel chunks*  
98

LAVA CAKE  
*molten chocolate cake, vanilla ice cream*  
128

TIRAMISU  
*with pistachio*  
98

WHITE WINE  
POACHED PEAR  
*cinnamon, cardamom pods, sour cream*  
98

VIVI AFFOGATO  
*vanilla ice cream, espresso shot*  
*add Bailey's +\$20*  
88

ICE CREAM  
*two scoops*  
*vanilla/pistachio/strawberry*  
78

WE ARE PROUDLY SERVING

**NORDAQ®**

FOR A SUPERIOR TASTE AND A CLEAN PLANET

*still & sparkling water*

FREE FLOW  
\$20 / PERSON

