







Starters and Salads






INSALATA MISTA 	18	PORTOBELLO CON AFFUMICATO SCARMOZA 	24
green salad cherry tomatoes black olives parmesan cheese balsamic		baked portobello mushroom smoked scarmoza cheese arugula balsamic reduction	
CHACUTERIE BOARD 	22	BURRATA PUGLIESE  	28
prosciutto di parma salami milano coppa parma beetroot relish mixed pitted olive melon		fresh burrata pugliese tomato olives arugula	
CAPRESE DI MOZZARELLA DI BUFALA 	22		
soft buffalo mozzarella roma tomatoes basil			

Soups

ZUPPA DI FUNGHI 	16	MINISTRONE ALLA GENOVESE  	16
porcini button oyster mushroom		onion zucchini carrot celery leek bean tomato pesto	
BUTTERNUT SQUASH AND ORANGE SOUP 	16		
italian pumpkin orange skin pancetta cinnamon			

Crissini Jospier Grill Signatures

Smoked in the Jospier oven with apple wood at the open charcoal-grill kitchen. Take your pick from a delicate selection of premium meats and freshest catch from the ocean.

BABY CHICKEN	30	PORK RACK (250gm) 	45
deboned baby chicken mashed potato green asparagus corn chimichurri sauce		USA kurobuta pork mashed potatoes asparagus creamy porcini sauce	
SALMON	36	LAMB RACK	48
norwegian salmon roasted vegetables mashed potato romesco sauce		new zealand pure south lamb rack celeriac mousseline seasonal vegetables mint sauce	
BARRAMUNDI	38	JOSPIER GRILL PLATTER  	128
kühlbarra barramundi fillet tomato confit asparagus herb baked potatoes caper cream sauce		pure south new zealand ribeye lamb rack octopus barramundi mashed potato roasted vegetables vine tomato red wine jus	
OCTOPUS 	44	TOMAHAWK STEAK (1kg to 1.2kg approximate) 	238
mediterranean octopus tentacles baby potatoes vine tomatoes asparagus chimichurri sauce		australian tajima wagyu ms5 vine tomatoes garlic confit roasted pepper whole grain mustard sauce	
BEEF TENDERLION	44		
100% grain fed australian beef tenderloin grilled vegetables natural jus			

TABLESIDE (seasonal items)






GREY MULLET BOTTARGA	3
PARMIGIANO REGGIANO 14 MONTHS AGED	8
BLACK WINTER TRUFFLE	10 / gm
WHITE ALBA TRUFFLE	18 / gm
KAVIARI OSCIETRA PRESTIGE CAVIAR	20 / gm
BERETTA SAN DANIELE 18 MONTHS AGED	20 / 100gm
KALUGA QUEEN CAVIAR	30 / gm
FERMIN JAMON IBERICO	30 / 100gm

ADDITIONAL SIDES



SAUTEED US ASPARAGUS	6
MASH POTATO (plain or truffle)	6
SAUTEED SPINACH AND MUSHROOM	6
GRILLED CORN	6
SEASONAL VEGETABLES	6
WHITE ASPARAGUS 	20

Homemade Pasta

A selection of homemade pasta prepared à la minute and done al dente at the show kitchen by the skilful culinary team.

GNOCCHI DI PATATE AL GORGONZOLA E NOCI	30	LINGUINI NERI ALL GAMBERONI 	36
gorgonzola cheese parmigiano reggiano walnut cream		squid ink linguini pasta tiger prawn chilli white wine tomato sauce parsley	
CACIO E PEPE (gueridon service) 	30	TAGLIATELI ALL'ASTICE 	38
acquerello rice porcini mushroom parmigiano reggiano 22 months aged butter parsley		lobster tomato sauce cherry tomato garlic chilli white wine parsley	
PARPADELLE ALL BOLOGNESE	32	CACCIUCCO ALLA LIVORNESE	42
hand cut beef tomato sauce grana padano basil		prawn mussel clams fish fillet scallop lobster bisque white wine tomato sauce tagliolini pasta	
SPAGHETTI ALLA VONGOLE  	34	RISOTTO AI PISELLI	40
live clams garlic chilli white wine fresh parsley e.v.o.o.		pan seared foie gras grana padano parsley e.v.o.o.	

Dessert

GELATI O & SORBET	6	64% CHOCOLATE MOUSSE IN CHOCOLATE SPERE 	22
double chocolate pistachio vanilla lemon raspberry		red fruit compote sweet crumble hot dark chocolate sauce	
NOCCIOLINO	10	ROSEMARY TART (gueridon service) 	22
scoop of hazelnut ice cream double espresso		vanilla caramel dark chocolate vanilla sabayon myer's dark rum flambé	
CHEF'S SIGNATURE COFFEE TIRAMISO	18	CHEESE BOARD	22
espresso mascarpone cream coffee liquor eggs lady finger		gorgonzola pecorino asiago caramelized onion quince figs hazelnut oat cracker	

 Chef's recommendation  Vegetarian  Contains pork  Spicy  House specials (not applicable for discounts)

All prices are subject to 10% service charge and prevailing government taxes.
Please inform our servers if you have any food allergies upon placing your order.