

# Eats



## Antipasti

**Caprese di Bufala**  45++  
*Buffalo Mozzarella Cheese, Roma Tomato, Fresh Basil and EVO Oil*

**Pere e Pecorino**  39++  
*Pear, Rocket and Pecorino Salad with Hazelnut Oil and Raspberry Vinegar Dressing*

**Parmigiana di Melanzane Tiepida**  44++  
*Warm Eggplant Timbale "Parmigiana"*

**Gamberi con Capponatina Di Verdure** 53++  
*Roasted Sea Prawns Tail on Warm Vegetable "Capponata" and Basil Foam*

**Tonno e Crescione** 64++  
*Homemade Smoked Yellow Fin Tuna "Ham", Water Cress and Berries Salad, Dill-EVO Oil Dressing*

**Guazzetto di Mare** 40++  
*Sautéed Mixed Seafood on Spicy Tomato Jus with Garlic Bruschetta*

**Carpaccio di Manzo alla Cipriani** 52++  
*Traditional Beef Carpaccio with Original Harry's Bar Sauce and Parmesan Crisp*

**Bresaola della Valtellina** 52++  
*Piedmont Cured Beef Bresaola with Marinated Mushrooms, Gorgonzola Dolcelatte and Crashed Walnuts*

**Antipasto del Capo** 98++  
*Chairman's Favorite "Antipasti", Mixed Selection of Appetizers with Buffalo Mozzarella Caprese, Smoked Tuna "Ham", Warm Eggplant Parmigiana and Roasted Sea Prawns on Vegetable Capponata*

## Zuppe

**Zuppa di Funghi al Dragoncello**  44++  
*Mixed Wild Mushroom Volute with Tarragon Crème Fraîche*

**Zuppa di Pomodori**  42++  
*San Marzano Tomato Soup with Chilled Stacciatella Cheese on Toasted Bread*

**Zuppa Pavese Tartufata** 46++  
*Rich Double Boiled Chicken Consommè with Poached Egg and Truffle "Crostino"*



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# Wood Oven Pizza



*Our pizzas are made of traditional Neapolitan-style pizza dough which is naturally proofed for 24 hours.  
Pizza only available during Dinner.*

<b>Pizza Bianca</b>  <i>Garlic, Extra Virgin Olive Oil and Sea Salt</i>	35++	<b>Pizza Salmone</b> <i>Cherry Tomatoes, Cream Cheese, Smoked Salmon, Red Onion and Capers</i>	56++
<b>Pizza Marinara</b>  <i>Peeled San Marzano Tomatoes, Garlic, Oregano</i>	38++	<b>Pizza Vegetariana</b>  <i>Peeled San Marzano Tomatoes, Mozzarella, Mixed Grilled Vegetables, Kalamata Black Olive</i>	35++
<b>Pizza Margherita</b>  <i>Traditional Pizza with San Marzano Tomato Sauce, Basil and Mozzarella Campana</i>	44++	<b>Pizza Gorgonzola e Noci</b> <i>Mozzarella Cheese, Gorgonzola and Walnuts</i>	51++
<b>Pizza Napoletana</b> <i>Peeled San Marzano Tomato Sauce, Buffalo Mozzarella, Anchovies, Capers, Black Olive</i>	50++	<b>Pizza Pescatore</b> <i>Peeled San Marzano Tomatoes, Clams, Squids, Tiger Prawns and Mussels</i>	61++
<b>Pizza Montanara</b> <i>Porcini Mushrooms, Mozzarella, Tomato, Taleggio Cheese and Cured Beef Bresaola</i>	68++	<b>Pizza Quattro Stagioni</b> <i>Peeled San Marzano Tomatoes, Mozzarella, Turkey Ham, Artichokes and Mushrooms</i>	58++
<b>Pizza Parmigiana</b>  <i>Peeled San Marzano Tomatoes, Mozzarella, Eggplant and Parmesan</i>	46++	<b>Pizza Senja</b> <i>Peeled San Marzano Tomatoes, Mozzarella, Beef Salami, Pepperoni, Chilli and Olives</i>	66++
<b>Focaccia Mascarpone</b> <i>Mascarpone, Buffalo Mozzarella, Chives and Black Truffle</i>	49++		



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# Pasta e Risotto



*Our pastas are cooked 'al dente' or 'to the tooth', in culinary term, it is referred as slightly undercooked or 'firm to bite'.  
If you wish to have it more tender, please inform our service team upon ordering.  
We do carry gluten-free pasta, please share your special dietary with us.*

## Risotto Funghi e Tartufo Nero

*Carnaroli Parmesan Risotto with Truffle  
and Mushroom Pesto*

69++

## Spaghetti allo Scoglio

*"Riviera" Style Spaghetti with Lemon Scented Spicy  
Mixed Seafood Sauce*

62 ++

## Gnocchetti Sorrentina

*Homemade Potato Gnocchi with Buffalo Mozzarella,  
Basil and Tomato Sauce*

50++

## Tagliolini ai Gamberi

*Homemade Angel Hair with Rich Prawn Ragout*

62++

## Agnolotti Rape e Capra

*Homemade Beetroot Stuffed Agnolotti with Goat Cheese,  
Pumpkin Coulis and Black Olive Dust*

42++

## Linguine alle Vongole

*Linguine Pasta with Veraci Clams in Aglio Olio Base*

44++

## Tagliatelle alla Bolognese

*Traditional Homemade Tagliatelle  
toasted in Bolognese Sauce*

55++

## Tonnarelli alla Carbonara

*Homemade Spaghetti with Crispy Duck Bacon Carbonara*

59++

## Pasta selection with :

### Aglio-Olio \*

40++

## Lasagnetta all'Emigliana

*Oven Baked Beef Lasagna with Rich Beef Jus*

56++

### Tomato and Basil \*

44++

## Pappardelle all'Anitra

*Homemade Pappardelle with Duck Ragout, Raisin  
and Pine Nut*

44++

*\* are available on request*



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## Secondi

**Persico di Mare** 98++  
*Baked Barramundi Fillet, Roasted Fennel, Orange Zest, Black Olive, Fennel Jus*

**Merluzzo alla Livornese** 155++  
*Pan Roasted Fillet of Cod Fish, Mashed Parsley, Sautéed Tomato Brunoise, Crispy Onions*

**Dentice Rosso** 110++  
*Garlic Butter Poached Snapper Fillet, Green Asparagus, Shrimps, Mussels, Saffron Sauce*

**Brasato di Manzo \*** 115++  
*Braised in Barolo Wine Black Angus Beef Cheek with Soft Polenta and Seasonal Roots Vegetables*

**Petto di Pollo Valdostana** 66++  
*Oven Roasted Chicken Breast topped with Chicken Ham, Melted Fontina Cheese and Mushroom Ragout*

**Nocciola di Agnello** 160++  
*Herbs Crusted Lamb Loin, Sweet Garlic Puree, Portobello Mushrooms, Baby Carrots, Rosemary Lamb Jus*

**Cotoletta Alla Milanese** 178++  
**“Orecchia di Elefante”**  
*Traditional Breaded Veal Cutlet “Elephant Ear Milan Style” Rocket Salad and Cherry Tomato*

## From the Grill

*All our grilled meats are served with your choice of one side dish and choice of Mushroom Sauce, Black Pepper Sauce, Beef Jus or Red Wine Sauce*

**Filetto di Black Angus** 168++  
*Black Angus Tenderloin (200gm)*

**Pollastrino al Mattone** 69++  
*Semi-Deboned Spring Chicken*

**Costicine di Agnello** 165++  
*Full Slab of Slow Cooked Lamb Ribs*

**Bistecca alla Fiorentina** 316++  
*Australian Grass Fed Beef T-Bone “Fiorentina Style” (1kg)*

**Costata di Coppa Senz’Osso** 185++  
*Black Angus Rib-Eye (300gm)*

### Side Dishes

**Insalata Mista** 23++  
*Mixed Leaves Salad*

**Misto di Funghi** 31++  
*Sautéed Mixed Mushrooms*

**Spinaci Saltati** 24++  
*Sautéed Garlic Spinach*

**Patate al Rosmarino** 23++  
*Sautéed Rosemary Potato*

**Asparagi Verdi al Burro** 29++  
*Butter tossed Green Asparagus*

**Patate Fritte** 23++  
*French Fries*

\* Contain Alcohol

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# Desserts



# Drinks



## Dolci

<b>Frutta Mista</b> <i>Assorted Mixed Fruits Platter</i>	23++
<b>Panna Cotta ai Frutti Rossi</b> <i>Panna Cotta with Red Berries Compote</i>	29++
<b>Tortina Di Ricotta alla Grappa *</b> <i>Italian Style Warm Ricotta Cheese Tart with Homemade Grappa Infused Raisin Ice Cream</i>	29++
<b>Tiramisu</b> <i>Classic Tiramisu</i>	31++
<b>Involtini di Mele</b> <i>Crispy Fried Apple Strudel Roll, Cinnamon Ice Cream, Caramelized Honey Syrup</i>	29++
<b>Cioccolato Fondente</b> <i>Chocolate Lava Cake with Vanilla Ice Cream and Fresh Berries</i>	36++
<b>Formaggi Misti</b> <i>Selection of Cheeses and Condiments Best paired with Dessert Wine by Bottle</i>	45++ 310++

## Juices

<b>Juices</b> <i>Orange, Mango, Guava, Pineapple, Starfruit, Lime &amp; Lemon</i>	20++
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## Soft Drinks

Coke	15++
Coke Light	15++
Sprite	15++
Ginger Ale	15++
Ginger Ade	15++
Soda Water	15++

## Illy Coffee

Coffee	21++
Cappuccino	21++
Cafe Latte	21++
Espresso	21++
Macchiato	21++

## Jing Tea Selection

English Breakfast	17++
Jasmine	17++
Earl Grey	17++
Darjeeling	17++
Peppermint	17++
Lemongrass & Ginger	17++
Chamomile	17++
Green Tea	17++

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## Mineral Water

San Pellegrino 500ML	18++
San Pellegrino 1 Litre	36++
Acqua Panna 500ML	18++
Acqua Panna 750ML	28++

## Beer

Carlsberg	33++
Tiger	33++
Heineken	33++
Guinness Stout	33++
Budweiser	33++
Somersby Apple Cider	33++
Asahi	33++
Hoegaarden	33++
Kronenbourg 1664 Blanc	36++
Peroni	36++
Corona	42++

## Aperitif

Campari	28++
Cinzano Bianco	28++
Cinzano Rosso	28++
Cinzano Dry	28++

## Whisky

Jack Daniel's	28++
Black Label 12 Years	28++
Chivas Regal 12 Years	29++
Canadian Club	33++
Jameson	33++
Swing	33++
Blue Label	42++

## Gin

Larios	24++
Gordon's	28++
Bombay Sapphire	28++
Tanqueray 10	33++

## Vodka

Pinnacle	24++
Smirnoff	28++
Imperia Standard	28++
Belvedere	31++
Grey Goose	31++





# Cocktails



## Cocktails

Singapore Sling 28++  
*Gin, Cherry Brandy, Dom Benedictine, Grenadine Syrup, Pineapple Juice*

Tequila Sunrise 28++  
*Tequila, Grenadine Syrup, Orange Juice*

Bloody Mary 28++  
*Vodka, Tomato Juice, Tabasco Sauce*

Sex on the Beach 28++  
*Vodka, Midori Melon, Triple Sec, Orange Juice, Pineapple Juice*

Mai Tai 28++  
*Rum, Apricot Brandy, Cherry Brandy, Grenadine Syrup, Pineapple Juice*

Mojito 28++  
*Rum, Mint Leave, Brown Sugar, Soda Water*

Classic Margarita 28++  
*Tequila, Triple Sec, Lime Juice, Sugar Syrup*

Caipirinha 28++  
*Cachaca, Brown Sugar, Fresh Lime*

Long Island Iced Tea 35++  
*Vodka, Rum, Gin, Tequila, Triple Sec, Coke*

## Rum

Bacardi 28++  
Cachaca 28++  
Matusalem Clasico 28++  
Matusalem Platino 28++  
Matusalem Gran Reserve 33++

## Tequila

Sauza Extra Gold 24++  
Jose Cuervo Especial 28++  
Don Julio 33++

## Bourbon

Jim Beam 28++  
Wild Turkey 81 28++  
Wild Turkey 101 33++

## Liqueur

Frangelico 26++  
Southern Comfort 26++  
Kahlua 26++  
Malibu 26++  
Drambuie 26++  
Galliano 26++  
Bailey's Irish Cream 26++  
Sambuca 26++  
Grand Marnier 26++  
Sourz Apple Pomme 37++  
Agwa Coca 37++  
Midori Melon 37++  
Pernod 37++  
Pimms 37++  
Tia Maria 37++

## Single Malt

Glengrant TMR	26++
Glengrant 10 Years	33++
Highland Park 12 Years	33++
Auchentoshan 12 Years	33++
Bowmore 12 Years	33++
Laphroig 10 Years	33++
Glenfiddich 12 Years	33++
Glenmorangie Original	33++
Singleton 12 Years	33++
Ardmore	34++
Old Pulteney 12 Years	40++
Glenfiddich 15 Years	40++
Macallan 12 Years	47++
Glenmorangie Lasanta	42++
Auchentoshan 3 Wood	51++
Glenmorangie Quinta Ruban	45++
Macallan 15 Years	51++
Bowmore 12 Years	51++
Auchentoshan 18 Years	51++
Jura 16 Years	51++
Singleton 18 Years	56++

## Cognac

Hennessy V.S.O.P	33++
Hennessy X.O	70++
Martel V.S.O.P	33++
Martel Cordon Blue	70++
Remy Martin V.S.O.P	33++
Remy Martin X.O	70++
Camus V.S.O.P	33++
Camus X.O	70++
Otard V.S.O.P	31++
76 Selection X.O Tesseron	60++
70 Selection X.O Tesseron	61++

## Port

Late Bottle Vintage	28++
Dow's 30 Years	36++
Taylor's 10 Years	33++
Taylor's 20 Years	50++
Tio Pepe Sherry	27++

## Grappa

Kirsch	28++
Grappa di Brunello	33++
Grappa di Amarone	40++
Poire Williams	46++