

## antipasti

- Antipasto The Terrace (for two persons) - GF, N** 85  
Antipasto with slow roasted Australian Roast beef, smoked imported duck breast, locally sourced buffalo mozzarella and marinated grilled vegetable, kalamata olives, sundried tomatoes, homemade tomato jam
- Bruschetta Toscana in tre versioni - V** 45  
Homemade bruschetta bread with three different topping:  
- Fresh tomato chunks, garlic, black olives, extra virgin olive oil and fresh basil  
- Button mushrooms sautéed and melted gorgonzola cheese mixture  
- Parmigiana with grilled eggplant, mozzarella cheese, cherry tomato confit and basil
- Caprese di bufala - GF, V** 68  
Locally sourced buffalo mozzarella accompanied with fresh tomato, organic oregano leaf, capers, sundried tomatoes, basil and extra virgin olive oil
- Wedges al forno - GF, V** 39  
Deep fried potato sidewinder fries, baked with locally sourced buffalo cheese, served with homemade guacamole

## salad

- The Terrace salad - GF** 68  
Organic seasonal leaves with grilled blue fin sashimi tuna slices and salmon roe in olive oil and lemon dressing, red onion chutney and cherry tomatoes
- Caprino ed anguria - GF, V, N** 58  
Seasonal organic leaves seasoned with balsamic and olive oil emulsion dressing, imported Italian goat cheese, cherry tomatoes and watermelon, crunchy toasted almonds
- Anatra affumicata - GF** 60  
Seasonal organic leaves with extra virgin olive oil and truffle dressing, sous vide marinated sliced imported duck breast, steamed potatoes and ricotta cheese, taggiasche black olives
- Spinacina - GF, A, N, V** 58  
Baby spinach organic leaves with pomegranate, port wine dried figs and walnut salted caramel, marinated in aged balsamic dressing

## soup

- Zuppa al Pomodoro - GF, V** 42  
Traditional Italian tomato soup, with locally sourced mascarpone cheese
- Gazpacho andaluso - V** 42  
Chilled andalusian gazpacho soup with cucumber, red and yellow pepper, tomato, onion, basil, thyme and extra virgin olive oil

## sandwich

- Ciabatta al pollo - N** 48  
Typical Italian ciabatta bread stuffed with grilled corn fed chicken breast, fresh tomato, green leaves, sliced cucumber and green herbs pesto
- Sfilatino al tonno** 62  
Homemade white bread stuffed with grilled blue fin sashimi tuna slices, green salad, fresh tomato and homemade guacamole
- Pane nero al Roast beef - A** 58  
Rye bread stuffed with roasted Australian beef striploin, baby spinach salad, homemade aioli and red onion confit
- Hamburger "Terra del Sole"** 68  
Black hamburger bread stuffed with grilled beef, sundried tomatoes, grilled eggplant, sliced mozzarella, rocket leaves, homemade aioli
- Integrale 99 Islands - V** 58  
Wholemeal homemade bread stuffed with locally sourced buffalo mozzarella cheese, beefsteak tomatoes, rocket salad and mixed green herbs pesto

## pizza

<b>Regina margherita - V</b>	65
Locally sourced buffalo mozzarella, tomato sauce, basil, oregano	
<b>Siciliana</b>	65
Locally sourced buffalo mozzarella, tomato sauce, grilled eggplant, sundried tomatoes, anchovies, taggiasche olives	
<b>Unica</b>	65
Locally sourced mozzarella, tomato sauce, roasted capsicum, olives, beef pepperoni, rocket leaves, pecorino cheese	
<b>Delizia ai gamberetti - N</b>	65
Locally sourced mozzarella, tomato sauce, shrimps, cherry tomatoes, marinated olives, capers basil pesto	
<b>La Sfiziosa</b>	68
Locally sourced mozzarella, tomato sauce, smoked salmon, goat cheese, rocket leaves	
<b>Toscana</b>	65
Locally sourced mozzarella, tomato sauce, truffle oil, beef sausage, beef pepperoni, sauteed mushrooms	
<b>Bianca - V</b>	65
Locally sourced buffalo mozzarella cheese, spinach, tomato slices, red onion and toasted walnuts	
<b>4 Formaggi e Porcini - V</b>	72
Locally sourced buffalo mozzarella cheese, gorgonzola, pecorino sardo, smoked scamorza, porcini mushrooms and truffle oil	

## homemade pasta

<b>Linguine del pescatore - A</b>	72
Homemade seafood linguine "Pescatore" style with tomato sauce, shrimps, squid, mussels, clams, garlic, bird's eye chilli and white wine	
<b>Tagliatelle al pesto - V, N</b>	65
Homemade tagliatelle pasta tossed in a green herbs pesto with parmesan cheese.	
<b>Paccheri alla Mediterranea - V</b>	60
Paccheri pasta with tomato sauce, locally sourced ricotta cheese, roasted eggplant, kalamata olives and fresh chopped parsley.	
<b>Linguine alle vongole ed asparagi - A</b>	68
Homemade linguine tossed with sauteed local clams and white wine, extra virgin olive oil, chili, asparagus and cherry tomatoes	
<b>Tagliatelle Stroganov - N</b>	75
Homemade tagliatelle pasta tossed with shallots, beef tenderloin cubes, garlic confit, in a light creamy sauce, parmigiano reggiano cheese and chopped parsley	

## mains

<b>Dentice rosso e risotto alla milanese - GF</b>	79
Seared red snapper with fresh tomato concassé, capers, basil and oregano, extra virgin olive oil served with lobster bisque risotto	
<b>Filetto di branzino mandorle e zucchine - A, N</b>	85
Sea bass fish fillet crusted and baked with almonds flakes and green zucchini, saffron emulsion, accompanied carrot puree and glazed baby carrot	
<b>Suprema di pollo al marsala</b>	72
Roasted corn fed chicken breast served with homemade tagliatelle tossed in slightly brown butter and poppy seeds, braised forest mushrooms a la crème	
<b>Bistecca di manzo ai funghetti - A</b>	128
Imported Australian grilled rib eye steak, served with mash potato, sautéed baby spinach and beef jus	

## dessert

<b>Tiramisu " The Terrace " - <i>N</i></b>	41
Italian tiramisu with mascarpone cream and lady finger bisquits wetted in espresso coffee, cacao powder, chocolate and amaretti drizzle	
<b>Pannacotta fragola e basilico</b>	35
Compressed strawberry vanilla, clear strawberry gel, basil pannacotta, strawberry meringue, white chocolate cornflakes soil and strawberry ice cream	
<b>Cioccolato al caffe' - <i>N</i></b>	37
Coffee brulee, almond praline, hazelnut micro sponge, chocolate soil and chocolate tuille	
<b>Tropical fruit platter</b>	35
<b>Gelato and sorbet</b>	21
Ice cream - <b><i>GF</i></b>	
<ul style="list-style-type: none"><li>• Vanilla ice cream</li><li>• Chocolate ice cream</li><li>• Strawberry ice cream</li><li>• Basil ice cream</li></ul>	
Sorbet - <b><i>GF, V</i></b>	
<ul style="list-style-type: none"><li>• Green apple and basil sorbet</li><li>• Passion fruit sorbet</li><li>• Lemon sorbet</li><li>• Pineapple mango sorbet</li></ul>	
<b>Selezione di formaggi</b>	78
Italian cheeses selection	
<ul style="list-style-type: none"><li>• Gorgonzola</li><li>• Scamorza Affumicata</li><li>• Parmigiano Reggiano</li><li>• Pecorino Romano</li><li>• Formaggio di Capra</li></ul>	

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- Carpaccio di manzo - GF** 75  
Sliced imported beef tenderloin with rocket salad ice cream and truffle oil dust
- Mozzarella caprese e variazione di pomodori - GF, V** 77  
Buffalo mozzarella cheese with a trilogy of Tomatoes: vanilla cherry, fillets confit and homemade jam
- Capesante scottate in padella- GF** 85  
Pan seared Hokkaido sashimi grade sea scallops with 3 different textures of the parsnip: dry, creamy, crunchy
- Tentacolo di piovra grigliato - GF** 68  
Char grilled Mediterranean octopus tentacle, with its salad of: potatoes, celery, kalamata olives and cherry tomato confit. Parsley jelly and octopus broth emulsion
- Barbabietola e caprino - V** 76  
Beetroot carpaccio, orange dressing and fresh fillets, Meredith goat cheese in 2 textures: mousse and deep fried, local micro herbs

## salad

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Organic seasonal leaves with grilled blue fin sashimi tuna slices and salmon roe in olive oil and lemon dressing, red onion chutney and cherry tomatoes
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Seasonal organic leaves with extra virgin olive oil and truffle dressing, sous vide marinated sliced imported duck breast, steamed potatoes and ricotta cheese, taggiasca black olives
- Spinacina - GF, A, N, V** 58  
Baby spinach organic leaves with pomegranate, port wine dried figs and walnut salted caramel, marinated in aged balsamic dressing

## soup

- Cappuccino di asparagi - V** 45  
Green asparagus soup, with grilled jumbo asparagus, avocado crème, ciabatta bread chips and milk foam
- Zuppa di pesce allo zafferano** 58  
Fish saffron and extra virgin olive oil broth with a mosaic of fish, seafood and vegetables, garlic croutons

## homemade pasta - ravioli - risotto

<b>Linguine del pescatore - A</b>	72
Homemade seafood linguine "Pescatore" style with tomato sauce, prawn meat, squid, mussels, clams, freshwater yabbie crayfish, garlic, chilli and white wine.	
<b>Tortelloni ripieni di zucca e zenzero - N</b>	68
Homemade pasta dumplings, stuffed with pumpkin and ginger, sauteed in sage butter, served with a pan seared sea scallop and parmigiano reggiano foam	
<b>Pappardelle al brasato di manzo - A</b>	85
Homemade pappardelle with Australian braised beef cheek, aged parmigiano reggiano cheese and chopped parsley	
<b>Ravioli ripieni di agnello - A</b>	82
Homemade ravioli stuffed with slow braised lamb leg, porcini mushrooms sauce and aged parmigiano reggiano air	
<b>Tagliatelle all'astice - A</b>	89
Homemade tagliatelle pasta with lobster tail and its sauce, cherry tomatoes, dusted with squid ink powder	
<b>Cavatelli al pomodoro- V</b>	65
Homemade non egg cavatelli pasta, sauteed in fresh tomato sauce, topped with liquid buffalo cheese and micro leaves, green extra virgin olive oil	
<b>Risotto ai porcini - GF, V</b>	79
Carnaroli rice with porcini mushrooms, white truffle oil and aged parmigiano reggiano cheese	
<b>Spaghettoni de cecco pesce, non pesce</b>	85
Imported Spaghettoni de cecco with broccoli, salmon roe and Italian bottarga (dry fish egg) cooked in a light white fish fumet, finished with tomato concasse	

## mains

<b>Merluzzo in guazzetto - GF</b>	108
Poached black cod, on steamed baby vegetables with a saffron guazzetto and Mediterranean flavours	
<b>Tagliata di tonno GF, A</b>	92
Grilled yellow fin tuna steak, sweet potatoes, baby bok choy in 2 ways: sautéed and raw marinated, homemade teriyaki sauce	
<b>Filetto di branzino mandorle e zucchine, salsa allo zafferano- A, N</b>	88
Sea bass fish fillet crusted and baked with almonds flakes and green zucchini, Saffron emulsion, accompanied with green herbs mash potatoes and sautéed asparagus	
<b>Guancia di manzo brasata - GF, A</b>	98
8 hours braised beef cheek, carrot cream and glazed baby carrots	
<b>Filetto di manzo tartufato - A</b>	148
Australian beef tenderloin served with truffle and mushrooms beef jus and potato cream	
<b>Trilogia dell' anatra Rougié - A</b>	158
Imported French Rougie duck in 3 ways: pan seared breast, homemade ravioli pasta and 12 hours leg confit. Served with port wine red onion and caramelized radicchio	
<b>Sella di agnello - GF, A</b>	126
Sous vide New Zealand lamb shortloin, in a composition of crispy polenta, beetroot fondant and a natural lamb and beetroot jus	

## dessert

<b>Tiramisu " The Terrace " - N</b>	41
Italian tiramisu with mascarpone cream and lady finger biscuits wetted in espresso coffee, cacao powder, chocolate and amaretti drizzle	
<b>Ciocolato al caffe' - N</b>	37
Coffee brulee, almond praline, hazelnut micro sponge, chocolate soil and chocolate tuille	
<b>Il Limone - A, GF</b>	38
Lemon shaped dessert: lemon marmalade insert, yuzu mousse	
<b>Pannacotta fagola e basilico - GF</b>	35
Compressed strawberry vanilla clear strawberry gel, basil pannacotta, strawberry meringue, white chocolate cornflakes soil and strawberry ice cream	
<b>Pasta Frolla al mango e caramello - N</b>	35
Caramel dulcey cream, caramel whipped ganache, mango lime compote, hazelnut cake, mango pineapple sorbet	
<b>Gelato and sorbet</b>	21
Ice cream - <b>GF</b>	
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*Affogato comes from the Italian affogare, "to drown", a reference to the submerging of cold gelato in a shot or two of hot espresso. An excellent Italian Coffee based dessert to cap off the meal with a small, bittersweet note.*

<b>Affogato *</b>	35
Vanilla ice cream "Drowned" in a double shot of Espresso coffee, with your choice of: Frangelico / Cointreau / Tia Maria / Amaretto / Baileys Irish Cream or Drambuie	

**\* A surcharge of RM 20.00 is required for Half Board and Full Board Package**

**V**-Vegetarian, **A**-Alcohol, **GF**-Gluten Free, **N**-Nuts are identified in the above menu.  
Please inform our Guest Service Assistant regarding any food allergies or dietary requirements.  
All our prices are nett and in Malaysia ringgit