

MENU AL BUIO

Menu In The Dark

WILL SURPRISE YOU WITH THE DAILY CREATION OF CATCH FROM THE SEA AND MEATS IN A CULINARY JOURNEY

If any allergies or food restriction please tell the chef and he will take care of you.

TASTING MENU 6-COURSE

Two Seafood / Fish
Two Meats
Pasta
Dessert
900++

ADD WINE PAIRING
3 GLASSES
400++



CHEF'S SPECIALS

Grilled Octopus, Potato, Cherry Tomato

160

Salmon & Prawns Lasagna 190

Thin Sliced Beef Baked with Mustard & Parmesan Cheese

240

Beef Cheek, Mashed Chicpea 380

Grilled Beef Tenderloin Musched Truffle Potato360

Live Lobster, Chefs Mayo Sauce
450





PASTA

Ravioli seafood, Black Truffle Sauce 200

Meat Lasagna Pouch Meat Sauce
180

Bergamot Short Tubes of Pasta Spicy Crab Meat Cherry Tomato Sauce 180

Fettuccine 3 Meats & 3 Cheese sauce 160

Angel Hair Spaghetti White Clam's Sauce 150





TEPPANYAKI

Beef Tenderloin Cubes
Mushed Truffle Potato
250

Tiger Prawns Crispy Garlic 150

Minced Beef Skewers Jacket Potato 250

Salmon Steak Sweet Purple Potato 240

Chicken Wings, BBQ Sauce, Boneless 90

Chicken Thigh Yakitori
100





CREATION OF DESSERT

Tiramisu, Chef's Original 50 Years Original Recipe Daily Specials

90





APPETIZERS

Tiger Prawns & Scallop
Orange Sauce
180

Salmon Carpaccio
Wasabi Dressing & Rocket Leaves
180

Warm Beef Carpaccio, Black Truffle 220

Iberico Ham, Grilled Scamorza Cheese 250

Eggplant Parmesan Cerry Tomato, Basil 100





BAR MENU

Burger Sliders Combo Beef, Chicken, Prawns

130

Beef Meat Balls Tomato Cheese Sauce

120

Chiken & Prawn Satay, Chef's Creation Spacy Souce

120

Pork Baby Ribs BBQ souce

150

Breaded Prawns Tempura
Chef's Dipping Sauce
110

