

## WELCOME TO FORNO

### GLOSSARY OF TERMS

#### *Arugula*

*Also known as rucola, rocca, roquette or garden rocket, one of the most nutritious green leafy vegetables.*

#### *Jiaozi Dumplings*

*Chinese dumplings are eaten across Asia and are known as Gyoza in Japan. Dumplings consist of ground meat or vegetable filling wrapped into a thinly rolled piece of dough, steamed and lightly shallow fried.*

#### *Falafel*

*Deep-fried patties made from ground chickpeas and seasoned with Middle Eastern spices.*

#### *Skordalia*

*A Greek-style dish of mashed and whipped potato spiked with garlic and lemon, and made voluminous with olive oil.*

#### *Nước chấm*

*Vietnamese dipping sauce sweet that is sour, salty and savoury.*

#### *Kecap Manis Soy*

*Indonesian sweetened soy sauce with a thick syrup consistency.*

#### *Broccolini*

*This green vegetable is similar to broccoli, with smaller florets and long thin stalks.*

#### *Pesto*

*A sauce originating in northern Italy traditionally consists of crushed garlic, ground basil and pine nuts blended with olive oil and parmesan cheese.*

#### *Pangritata*

*A mixture of light toasted bread crumbs, garlic, herbs and olive oil.*

#### *Jamón ibérico*

*This cured delicacy is produced in Spain and Portugal and comes from the noble black Iberian pig.*

#### *Kofta*

*These meatballs are combined with cracked wheat black pepper and all spice.*

#### *Ceviche*

*Popular in coastal Latin America, ceviche is made from raw fish or seafood that is cured in citrus juices.*

#### *Nicoise*

*French for (in the style of Nice) Nicoise is made from olives, capers, tomatoes and anchovies.*

## STARTERS

<b>Bruschetta (N) (V)</b> <i>Herb pistou, Greek feta and cherry tomatoes</i>	18
<b>Som Tom (S)</b> <i>Thai green papaya salad with crushed peanuts, king prawns and shrimps</i>	36
<b>Selection Of Sushi And Sashimi (RP) (S)</b> <i>Wasabi, pink ginger, wakame and soy</i>	38
<b>Yellow Fin Tuna Ceviche (RP)</b> <i>Red onion, citrus fruit, coconut milk and tortilla chips</i>	36
<b>Fish Cakes With Vietnamese Flavours (S)</b>	28
<b>Chilled Seafood Platter (RP) (S)</b> <i>King prawns, marinated mussels, half Maldivian lobster, sea crab and condiments</i> <i>Full board supplement:</i>	85 one 155 two 25 one 50 two
<b>Chicken Jiaozi Dumplings</b> <i>Toasted sesame, spring onions and dipping sauce</i>	28
<b>Jamón Ibérico (P)</b> <i>Served with grilled bread and salsa andalouse</i>	35
<b>Selection Of Cured Meats And Cheese (P)</b> <i>Cornichons, fig and olive relish charred toasts</i>	32 one 48 two
<b>Thai Tiger Prawn Salad (S)</b> <i>Pomelo, coconut and palm sugar dressing</i>	36

A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V -Vegetarian

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<b>STARTERS</b>	28
<b>Pumpkin And Feta Salad (V)</b> <i>Roquette, organic quinoa and honey-mustard vinaigrette</i>	
<b>Citrus Cured Salmon</b> <i>Mesclun, chat potato, dried tomato, olives, lemon and olive oil with blood orange miso</i>	38
<b>Caesar Salad</b> <i>Baguette croûtons, soft boiled egg, parmesan shavings, classic dressing (V)</i>	30
<i>Pickled White Anchovies</i>	32
<i>Chicken Breast</i>	34
<i>Harrisa Marinated Grilled Tiger Prawns (S)</i>	36
<b>SOUP</b>	
<b>Balinese Prawn And Fish Soup (S)</b> <i>Pineapple, tomato and kaffir lime</i>	33
<b>Chicken Wonton</b> <i>Shiitake mushrooms, Asian green and scallions</i>	25

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## SANDWICHES AND BURGER

*Accompanied by French fries and home-made spicy ketchup*

### Falafel (V)

32

*Amaranth, Lebanese mountain bread, sumac tzatziki and jalapeño chillies*

### Maldivian Lobster Rolls (S)

48

*Gem lettuce, mango, yuzu and poppy seed mayo and tobiko*

### The Club (P)

38

*Multi-seed bread, chicken, cheddar cheese, fried egg, bacon, lettuce and tomato*

### Reuben

35

*Toasted bagel, corned beef silverside, Gruyere, sauerkraut and pickled cucumbers*

### Angus Ground Beef Burger

36

*Lettuce, tomato, red onion, dill pickle and toasted sesame seed bun*

*Additional toppings: Monterey Jack cheese, bacon and fried egg*

2 each

### The Works Beef Burger (P)

42

*Wagyu beef rump served with fried egg, bacon and cheese*

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## PIZZA

Our pizza dough is made with Italian 00 flour, each kilo of dough only contains 5 gram of yeast and 80% water which help us to creating a light, digestible crust. All pizzas are served from the tradition wood fired oven.

<b>Margherita (V)</b>	32
<i>Buffalo milk mozzarella, Parmigiano, cherry tomato, oregano and basil</i>	
<b>Butternut Squash (N) (V)</b>	34
<i>Goats cheese, tomato, rocca pesto and pine nuts</i>	
<b>Chicken Tikka</b>	36
<i>Red onion, mango, coriander, mint chutney and cucumber raita</i>	
<b>Butterflied Prawns (S)</b>	40
<i>Mozzarella, bell peppers, chilli flakes, and garlic infused olive oil</i>	
<b>Seafood (S)</b>	42
<i>Mozzarella, tomato, pickled green chilli, capers, flat parsley and lemon zest</i>	
<b>Cured Italian Ham (S)</b>	38
<i>Boconcini mozzarella, tomato, Parmigiano, arugula and balsamic</i>	
<i>Or Topped With Thinly Sliced Jamón Ibérico (P)</i>	60
<i>Additional toppings: mushrooms, pork ham, black truffle slices, pineapple, tuna, and salami</i>	5 each
<i>With sufficient notice, any pizza can be prepared with gluten free crust</i>	

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## FROM THE KITCHEN

<b>Eggplant Parmigiano (V)</b>	28
<i>Eggplant roasted with tomato, mozzarella, pecorino, basil and lemon dressing</i>	
<b>Reef Fish Fillet</b>	46
<i>Coconut oil, watermelon and cucumber, steamed white rice and nước chấm</i>	
<b>Yellow Fin Tuna Steak</b>	46
<i>Grilled asparagus, Nicoise dressing and charred barbecue lemon</i>	
<b>Lamb Kofta</b>	42
<i>Tomato and cumin braise, potato skordalia and citrus gremolata</i>	
<b>Angus Sirloin Steak</b>	52
<i>Hand-cut chips, miso mustard and lime</i>	
<b>PASTA, NOODLES AND RICE</b>	
<b>Linguine (N) (V)</b>	32
<i>Broccolini, arugula pesto, fresh mozzarella, pea tendrils and pangritata</i>	
<b>Spaghetti (A) (S)</b>	36
<i>Tiger prawns, white wine, garlic, chilli, tomato and lemon</i>	
<b>Rigatoni (A)</b>	36
<i>Ragù bolognese prepared with Angus beef, red wine and parmigiana</i>	
<b>Egg Noodles (A) (P)</b>	38
<i>Wok-fried char siu pork with ginger, green onions and oyster sauce</i>	
<b>King Prawns (S)</b>	44
<i>Black pepper stir-fried, soya sauce and steamed white rice</i>	
<b>Nasi Goreng (N) (S)</b>	42
<i>Indonesian stir-fried rice with shrimps, sunny side egg, chicken satay and kecap manis soy</i>	

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DESSERT

**Triple Belgian Chocolate Brownie** 24  
*With salted caramel ice cream*

**Macaroon Sandwich (N)** 25  
*Berries and passion fruit curd*

**Cappamisu (N)** 22  
*Crumble of dark and milk chocolate with espresso, citrus flavoured mascarpone and biscottini*

**Sliced Tropical Fruits** 22  
*With your preference of refreshing sorbet*

**Home - Made Ice Creams And Sorbet**  
*Served with a glass biscuits*

1 scoop	6
2 scoops	10
3 scoops	14

**Ice Cream**  
*Vanilla, chocolate, strawberry, salted caramel, cardamom or hazelnut praline (n)*

**Sorbet**  
*Lime, mango, passion fruit, papaya, pineapple, coconut or raspberry*

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