CICCHETTI

ROSEMARY FOCACCIA & BREADSTICKS

CACIO E PEPE ARANCINE (E) (D) — 16
Pecorino cheese

ANCHOVY & CHILLI BRUSCHETTA (F) — 16
Anchovies, chilli, garlic, extra virgin olive oil

LAMB POLPETTE (E) (D) — 16
Slow-cooked tomato sauce, pangrattato

CRISPY LASAGNA (PK) (E) (D) — 20
Slow-cooked tomato sauce, basil

ANTIPASTI

MOZZARELLA (F) (D) — 32
Sicilian aubergine caponata

ITALIAN SALUMI (PK) (D) — 23
Parma ham, carta musica bread

FRITTO MISTO (MO) (C) (D) — 23
Lemon & crispy sage

REEF FISH CRUDO (F) — 19
Orange, fennel, pink peppercorns

SALADS

GREEN BEAN & ROASTED PEACH (VG) — 23
Jalapeño dressing

WATERMELON & FETA (V) (D) — 25
Black olives, oregano, fresh mint

CHARRED TUNA (E) (F) — 28
Crunchy slaw, lime mayonnaise

GRILLED CHICKEN & KALE (TN) — 23
Charred radicchio & kale salad, roasted hazelnuts

WINE BY THE GLASS

SPARKLING WINE

NV FRANCIACORTA “CUVEE ROYALE”, MONTENISA-MARCHESI ANTINORI — 37
Lombardy, Italy

PICCINI PROSECCO EXTRA DRY — 16
Veneto, Italy

WHITE WINE

2024 MARCO FELLUGA MONGRIS PINOT GRIGIO — 24
Friuli, Italy

2025 VILLA SPARINA GAVI DEL COMUNE DI GAVI CORTESE — 20
Piedmont, Italy

2024 DONNA DI VALIANO CHARDONNAY, VALIANO — 24
Tuscany, Italy

ROSÉ WINE

2024 CHÂTEAU LES VALENTINES ROSÉ — 22
Côtes de Provence, France

RED WINE

2022 ÉDOUARD DELAUNAY SEPTEMBRE, PINOT NOIR — 22
Burgundy, France

2019 TALAMONTI 'TRE SAGGI' MONTEPULCIANO — 19
Abruzzo, Italy

2023 POLIZIANO CHIANTI COLLI SENESI, SANGIOVESE — 22
Tuscany, Italy

SWEET WINE

2022 OREMUS, TOKAJI, LATE HARVEST — 32
Tokaji, Hungary

NV NIEPOORT RUBY DUM RED PORT — 22
Douro, Portugal

NV RAMOS PINTO WHITE PORTO — 18
Douro, Portugal

PASTA

LOBSTER RIGATONI C A E — 56
Rigatoni local lobster, tomato, garlic & fresh parsley

FUSILLI ALLA NORMA V E D — 33
Chilli, garlic, extra virgin olive oil

VEAL AL BIANCO A E D — 33
Tagliatelle, 24-month aged Parmesan

PIZZA

MARGHERITA V D — 30
Tomato, mozzarella, fresh basil

CAPRICCIOSA V — 33
Tomato, mozzarella, mushrooms, artichokes, olives

DIAVOLA PK D — 33
Tomato, mozzarella and spicy Italian salami

PROSCIUTTO E RUCOLA PK D — 42
Tomato, mozzarella, Parma ham, fresh rocket, buffalo mozzarella

SANDWICHES

ALL SERVED WITH FRIES AND SALAD

FRIED FISH BUN E F D — 28
Tartare sauce, lettuce

STEAK CIABATTA D — 38
Horseradish cream, pickled red onion

CHICKEN MILANESE E — 23
Ciabatta, herb mayonnaise

GRILLED VEGETABLE CIABATTA D — 20
Chargrilled vegetables, Fontina

THREE CHEESE TOASTIE D V — 20
Chives, onion chutney

FROM THE OVEN

WHOLE BAKED LOCAL FISH E F — 48
Oven reef fish, vegetable panzanella, herb mayonnaise

BEEF TAGLIATA D — 42
Rocket, aged Parmesan

LAMB CHOPS — 73
Peperonata, charred lemon

GRILLED LOBSTER C A D — 98
Whole lobster, cafe de Paris butter

DESSERTS

TIRAMISU E D — 20

BUTTERMILK PANNA COTTA D — 20
Sri Lankan mango

SEASONAL FRUIT PLATE — 28

CHOCOLATE TORTA CAPRESE TN E D — 23
Vanilla ice cream

ICE CREAM D

Vanilla | chocolate | strawberry | chocolate chip | hazelnut TN

SORBET

Raspberry | papaya | lime | pineapple | mango | coconut | passion fruit

1 scoop — 8
2 scoops — 13
3 scoops — 18

Please note that the following menu selections are not included in the Full Board Meal Plan. A supplementary charge will apply for each dish.

- Lobster Rigatoni USD 15
- Lamb Chops USD 18
- Grilled Lobster USD 25

Chef's Recommendation · Locally Sourced · Sustainability Certified

D Milk · E Eggs · F Fish · C Crustaceans · P Peanuts · TN Tree Nuts · SO Soy · PK Pork · MO Molluscs · A Alcohol
SE Sesame · V Vegetarian · S Spicy · VG Vegan · GF Gluten Free · LF Lactose Free

Kindly notify one of our team members if you have any allergies, intolerances, or special dietary requirements.
Prices are in USD and inclusive of 10% service charge and 17% Goods and Services Tax (GST)