



**The Week of Italian Cuisine in the World 2023**  
**At the Table with Italian Cuisine: Well-Being with Taste**

**MENU**

**Starter**

**Fresh Artichoke Salad with Fresh Lobster**

Served with Pomegranate and Shaved Sardinian Bottarga

Or

**Vitello Tonnato**

Sous Vide Veal Loin, Tuna Mayonnaise, Capers, Parmesan Crust,  
Sun Dried Tomatoes, Baby Leaves, Basil Caviar

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**Risotto/ Pasta**

**Autumn Risotto**

Arborio Risotto Cooked with Fresh Porcini and Fresh Girolle Mushrooms,  
Shaved Black Truffles, Mushroom Soils, Truffle Oil (V)

Or

**Langoustine Ravioli**

Homemade Ravioli, Stuffed with Fresh Langoustine,  
Served with Marinated Langoustine Tartare, Spinach and Caprino Cream

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**Main Course**

**Atlantic Black Cod Fillet**

Sous Vide, Coated with Organic Mixed Herb Breadcrumbs,  
Green Peas Espuma

Or

**Herb-Crusted Rack of Lamb**

Sous Vide Rack of Lamb, Roasted Vegetables,  
Black Mission Fig, Lamb Apricot Juice

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**Dessert**

**Tropical Sphere**

Mascarpone Cream with Maracuja and Mango Jelly

**348 Per Person**

All Prices in (MYR) and subject to 6% SST & 10 % Service Charge