



DEGUSTATION 4 COURSE MENU

RM198++ PER PAX (MIN. 2 PAX TO START INDIVIDUALLY)

FLAT BREAD

Extra Virgin Olive Oil | Balsamic | Salsa Verde

1ST COURSE - ANTIPASTI

FRITTO MISTO DI MARE

Prawns | Fresh Squid | Perch Red Onion | Charred Lemon

OR

SALMON TARTARE

Norwegian Salmon | Capers | Orange Potatoes | Marinated Cherry Tomatoes Basil | Cold Green Pepper Sauce

ADDITIONAL COURSE

- RM 70 -

BRAISED LAMB FLAP

Yoghurt | Roasted Potatoes with Sundried Tomato Tapenade Chickpea Crumb

2ND COURSE - ZUPPA

CREAM OF MUSHROOMS

Herb Croutons | Basil Oil

Kindly note that acts of showmanship are limited to indoor dining only. Kindly inform us about your dietary requirements and/or food allergies upon ordering.

Enjoy a 10% discount for 1-Sky Society Members. All prices are subjected to 10% service charge & prevailing government taxes.

3RD COURSE - IL SECONDI

PAN SEARED SALMON

Norwegian Salmon | Green Pea Mash Deep Fried Artichoke | Dill Capers Sauce

OR

SICILIAN ROASTED SPRING CHICKEN

Black Garlic Puree | Rosemary Potatoes Broccoli | Chicken Jus

OR

TAGLIATA DI MANZO GRASS-FED RUMP 200GM

Baked Garlic | Black Garlic Sauce | Broccoli

(SUPPLEMENT CHARGE OF RM68)

4TH COURSE - DOLCE

BELGIAN CHOCOLATE MOUSSE

Chocolate Almond Flourless | Vanilla Gelato





		FRITTO MISTO DI MARE Prawns Fresh Squid Perch Red Onion Charred Lemon	63
		ARANCINI Roasted Red Pepper Sauce Mozzarella Basil	45
		CLASSIC CAESAR SALAD House-made Egg Yolk Dressing Anchovies Capers Grana Padano Crostini Cameron Highland Romaine	48
ANTIPASTI		GRILLED U5 PRAWN U5 Prawn Pickled Cucumber Red Onion Heirloom Cherry Tomato Mixed Mesclun	81
		SALMON TARTARE Norwegian Salmon Capers Orange Potatoes Marinated Cherry Tomatoes Basil Cold Green Pepper Sauce	73
		EGGPLANT PARMIGIANA (V) Australian Eggplant Tomato Sauce Mozzarella Cheese Parmigiano Reggiano Arugula Pesto	56
SOUP	CREAM OF MUSHROOMS Herb Croutons Basil Oil		44
		CLASSIC MINESTRONE SOUP Tomato Pasta Carrot Celery Red Beans Grana Padano	40

	SPAGHETTI 'AGLIO E OLIO Tiger Prawn Squid Garlic Emulsion Chili Oil Italian Parsley	60
	PENNE AL SUGO DI AGNELLO Spicy Lamb Ragout Grana Padano Lamb Meat Ball	63
HOUSE-MADE PASTA	SPAGHETTI ALFREDO Fresh Cherry Tomatoes Basil Chicken	53
Pastas are made fresh in-house daily	ARRABIATA RIGATONI (V) Broccoli Zucchini Eggplant Caramelised Onion Spinach Basil Italian Parsley Chili	48
	PASTA "MELAKA" Pulled Beef Rendang Coconut Emulsion Green Oil	70
	ACQUERELLO RISOTTO (V) (PREPARED AT THE TABLE) Seasonal Truffle Parmigiano Reggiano - * Please allow 20 minutes	94
	QUATTRO FORMAGGI (FOUR CHEESE PIZZA) Grana Padano Cheese Lampong Black Pepper Mozzarella Cheese Basil Tomato Sauce Scarmoza Brie	68
PIZZA	PIZZA BIANCCA Gorgonzola Chicken Acacia Honey Arugula Mozzarella Cheese	73
	PIZZA AL FUNGI Olives Mozzarella Cheese Seasonal Mushroom Porcini Sauce	68
	MALACCAN "ASAM PEDAS" PIZZA Prawn Scallop Yellow Onion Cherry Tomatoes Mozzarella Cheese Coriander Spring Onion Torch Ginger	63

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	PAN SEARED SALMON	63
	Norwegian Salmon Green Pea Mash Broccoli Dill Capers Sauce	
	PAN SEARED SNAPPER 'ACQUA PAZZA'	98
	Orange Cherry Tomatoes Capers White Wine Basil Fennel Onion Red Chili	
	BRAISED SHORT RIBS	156
	Rosemary Soft-Whipped Mashed Potatoes Mushroom	
	Slow-Cooked Vegetables Ragout Gremolata Dark Chocolate	
MAIN	BRAISED LAMB FLAP	170
COURSE	Yoghurt Roasted Potatoes with Sundried Tomato Tapenade Chickpea Crumb	., -
	TAGLIATA DI MANZO GRASS-FED RUMP 200GM	163
	Baked Garlic Black Garlic Sauce Broccoli	103
	SICILIAN ROASTED SPRING CHICKEN	75
	Black Garlic Puree Rosemary Potatoes Broccoli Chicken Jus	, 0
	WHITE LASAGNE	73
	Tomato on Vine Chicken White Sauce Grana Padano	/3
	Tomaco on Time Chicken White Sauce Grana Fadano	

SIDES	ROASTED MUSHROOMS Garlic Italian Parsley White Truffle Oil	35
	ROASTED GARDEN VEGETABLES Quinoa Corn & Tomato Salsa	48
	ROSEMARY ROASTED POTATOES Rosemary & Garlic Butter Parmigiano Reggiano Herb Crumbs	44
	CREAMY TRUFFLE MASHED POTATOES Black Truffle Truffle Oil	48
	TRUFFLE FRIES White Truffle Oil Grana Padano Seasonal Truffle	56
DESSERTS	MONTI'S 'LAVA' TIRAMISU Espresso Mascarpone Cheese Savoiardi Biscuits Cocoa Powder	41
	BELGIAN CHOCOLATE MOUSSE Chocolate Sponge Dark Chocolate Mousse Dark Chocolate Ganache Hazelnuts	40
	BOMBA Hazelnut Praline Mousse Crunchy Feuilletine Base Hot Berry Compote	40
	MANGO YOGHURT CHEESE FIESTA Mango Gel Fresh Mangoes Mango Compote Vanilla Sponge Mango Yoghurt Cheese Mousse	40