

## antipasti

- Antipasto The Terrace (for two persons) - GF, N** 85  
Antipasto with dried air beef bresaola, sous vide marinated imported duck breast sliced, Italian buffalo mozzarella and marinated vegetable, kalamata olives, sundried tomatoes, homemade tomato jam
- Bruschetta Toscana in tre versioni - V** 35  
Homemade bruschetta bread with three different topping:  
- Fresh tomato chunks, garlic, black olives, extra virgin olive oil and fresh basil  
- Button mushrooms sautéed and melted gorgonzola cheese mixture  
- Parmigiana with grilled eggplant, mozzarella cheese, cherry tomato confit and basil
- Caprese di Bufala - GF, V** 60  
Imported Italian buffalo mozzarella accompanied with fresh tomato, organic oregano leaf, capers, sundried tomatoes, basil and extra virgin olive oil

## salad

- The Terrace salad - GF, N** 63  
Organic seasonal leaves with grilled red tuna chunks and salmon roe in olive oil and lemon dressing, red onion chutney, cherry tomatoes and walnuts
- Caprino ed anguria - GF, V, N** 50  
Seasonal organic leaves seasoned with balsamic and olive oil emulsion dressing, imported Italian goat cheese, cherry tomatoes and watermelon, crunchy toasted almonds
- Anatra affumicata - GF** 55  
Seasonal organic leaves with extra virgin olive oil and truffle dressing, sous vide marinated sliced imported duck breast, steamed potatoes and ricotta cheese, taggiasche black olives
- Rucola, pere e gorgonzola - GF** 50  
Wild rocket leaf and shaved pears composition with gorgonzola cheese and bread crouton rosemary scented, aged balsamic vinegar and extra virgin olive oil

## soup

- Minestrone di verdure alla genovese - GF, V, N** 35  
Seasonal vegetable minestrone soup with green herbs pesto
- Gazpacho andaluso - V** 35  
Chilled andalusian gazpacho soup with cucumber, red and yellow pepper, tomato, onion, basil, thyme and extra virgin olive oil

## sandwich

- Ciabatta al pollo - N** 48  
Typical Italian ciabatta bread stuffed with grilled corn fed chicken breast, avocado, fresh tomato, green leaves, sliced cucumber and green herbs pesto
- Sfilatino al tonno** 55  
Homemade white bread stuffed with grilled red tuna sliced, sauteed onion with fennel seeds, green salad and fresh tomato, mayonnaise and shredded basil
- Casereccio di tacchino affumicato - N** 48  
Rye bread stuffed with sliced smoked turkey breast, green salad, roasted walnut, grilled zucchini and mayonnaise
- Hamburger "Terra del Sole"** 63  
Black hamburger bread stuffed with grilled beef, sundried tomatoes, grilled eggplant, sliced mozzarella, rocket leaves, oregano mayonnaise
- Integrale di verdure - V** 48  
Wholemeal homemade bread stuffed with grilled zucchini, grilled eggplant, grilled capsicum, smoked scamorza cheese, sundried tomatoes and green salad

## pizza

<b>Regina margherita - V</b>	56
Imported buffalo mozzarella, tomato sauce, basil, oregano	
<b>Siciliana</b>	57
Imported buffalo mozzarella, tomato sauce, grilled eggplant, sundried tomatoes, anchovies, taggiasche olives	
<b>Unica</b>	60
Mozzarella, tomato sauce, roasted capsicum, olives, beef pepperoni, rocket leaves, pecorino cheese	
<b>Delizia ai gamberetti - N</b>	60
Mozzarella, tomato sauce, shrimps, cherry tomatoes, marinated olives, capers basil pesto	
<b>La Sfiziosa</b>	68
Mozzarella, tomato sauce, smoked salmon, goat cheese, rocket leaves	
<b>Toscana</b>	65
Mozzarella, tomato sauce, truffle oil, beef sausage, beef pepperoni, sauteed mushrooms	
<b>Bianca - V</b>	60
Imported buffalo cheese, spinach, tomato slices, red onion and toasted walnuts	
<b>4 Formaggi e Porcini - V</b>	68
Imported buffalo cheese, gorgonzola, pecorino sardo, smoked scamorza, porcini mushrooms and truffle oil	

## homemade pasta

<b>Linguine del pescatore - A</b>	60
Homemade seafood linguine "Pescatore" style with tomato sauce, shrimps, squid, mussels, clams, garlic, bird's eye chilli and white wine	
<b>Tagliatelle al pesto - V, N</b>	55
Homemade tagliatelle pasta tossed in a green herbs pesto.	
<b>Penne alla Mediterranea - V</b>	50
Penne pasta with tomato sauce, Locally sourced ricotta cheese and roasted eggplant, taggiasche olives and cherry tomatoes	
<b>Linguine alle vongole ed asparagi - A</b>	55
Homemade linguine tossed with sauteed local clams and white wine, extra virgin olive oil, spicy pepper, asparagus and cherry tomatoes.	
<b>Tagliatelle Stroganov - N</b>	70
Homemade tagliatelle pasta tossed with shallots, beef tenderloin cubes, garlic confit, in a light creamy sauce, Parmigiano reggiano cheese and chopped parsley.	

## mains

<b>Dentice rosso e risotto alla milanese - GF</b>	70
Seared red snapper with fresh tomato concassé, capers, basil and oregano, extra virgin olive oil, served with saffron and green peas risotto	
<b>Filetto di branzino mandorle e zucchine - A, N</b>	80
Sea bass fish fillet crusted and baked with almonds flakes and green zucchini, saffron emulsion, accompanied carrot puree and glazed baby carrot	
<b>Suprema di pollo al marsala - A</b>	65
Corn fed chicken breast cooked in Sicilian marsala wine sauce and beef bacon served with homemade tagliatelle tossed in slightly brown butter and poppy seeds, braised forest mushrooms with thyme	
<b>Bistecca di manzo ai funghetti</b>	89
Imported Australian sirloin steak with wild mushrooms and beef jus served with mash potatoes and sautéed garlic baby spinach	

## dessert

<b>Tiramisu " The Terrace " - <i>N</i></b>	41
Italian tiramisu with mascarpone cream and lady finger biscuits wetted in espresso coffee, cacao powder, chocolate and amaretti drizzle, coffee flavoured cream shot	
<b>Pannacotta Fragola e Basilico</b>	35
Compressed Strawberry Vanilla, Clear Strawberry Gel, Basil Pannacotta, Strawberry Meringue, White Chocolate Cornflakes Soil and Strawberry Ice Cream	
<b>Cioccolato al Caffè'</b>	37
Coffee Brulee, Almond Praline, Hazelnut Micro Sponge, Chocolate Soil and Chocolate Tuille	
<b>Tropical fruit platter</b>	35
<b>Gelato and sorbet</b>	21
Ice cream - <b>GF</b>	
<ul style="list-style-type: none"><li>• Vanilla ice cream</li><li>• Chocolate ice cream</li><li>• Strawberry ice cream</li><li>• Basil ice cream</li></ul>	
Sorbet - <b>GF, V</b>	
<ul style="list-style-type: none"><li>• Green apple and basil sorbet</li><li>• Passion fruit sorbet</li><li>• Lemon sorbet</li><li>• Pineapple mango sorbet</li></ul>	
<b>Selezione di formaggi</b>	71
Italian cheeses selection	
<ul style="list-style-type: none"><li>• Gorgonzola</li><li>• Scamorza Affumicata</li><li>• Parmigiano Reggiano</li><li>• Pecorino Romano</li><li>• Formaggio di Capra</li></ul>	

## antipasti

- Antipasto The Terrace (for two persons) - GF** 85  
Antipasto with dried air beef bresaola, sous vide marinated sliced imported duck breast, Italian buffalo mozzarella and marinated vegetable, kalamata olives, sundried tomatoes, homemade tomato jam
- Carpaccio di manzo - GF** 60  
Sliced imported beef tenderloin with rocket salad ice cream and truffle oil dust
- Mozzarella caprese e variazione di pomodori - GF, V** 77  
Buffalo mozzarella cheese with a trilogy of Tomatoes: vanilla cherry, fillets confit and homemade jam
- Cappesante scottate in padella- GF** 79  
Pan seared imported sea scallops, eggplant-mint caviar, beetroot rice cracker.
- Astice alla Mediterranea - A** 63  
Seared rock lobster tail, tomato water jelly and emulsion; stracciatella Cheese gel and ciabatta bread chip
- Parmigiana di melanzane in terrina - V, N** 50  
Eggplant parmigiana terrine with tomato sauce, buffalo mozzarella and smoked scamorza cheese, basil pesto sauce and balsamic vinegar reduction, homemade smooth basil ice cream

## salad

- The Terrace salad - GF, N** 63  
Organic seasonal leaves with grilled red tuna chunk and salmon roe in olive oil and lemon dressing, red onion chutney, cherry tomatoes and walnuts
- Anatra affumicata - GF** 55  
Seasonal organic leaves with extra virgin olive oil and truffle dressing, sous vide marinated sliced imported duck breast, steamed potatoes and ricotta cheese, taggiasca black olives
- Rucola, pere e gorgonzola - V** 50  
Wild rocket leaf and shaved pears composition topped gorgonzola cheese and bread croutons rosemary scented, aged balsamic vinegar and extra virgin olive oil

## soup

- Minestrone di verdure alla genovese - GF, V, N** 35  
Seasonal vegetable minestrone soup with green herbs pesto
- Zuppa di pesce allo zafferano** 55  
Fish saffron and extra virgin olive oil broth with a mosaic of fish, seafood and vegetables, garlic croutons.

\* Guest in Half Board and All inclusive package pay a RM 60.00 supplement

## homemade pasta - ravioli - risotto

<b>Linguine del Pescatore - A</b>	60
Homemade seafood linguine "Pescatore" style with tomato sauce, prawn meat, squid, mussels, clams, freshwater yabbie crayfish, garlic, chilli and white wine.	
<b>Tortelloni ripieni di Zucca e Zenzero - N</b>	68
Homemade pasta dumplings, stuffed with pumpkin and ginger, sautee in sage butter, served with a Pan Seared Sea Scallop and parmigiano reggiano foam.	
<b>Pappardelle al Brasato di Manzo - A</b>	80
Homemade pappardelle with Australian braised beef cheek, aged parmigiano reggiano cheese and chopped parsley	
<b>Tagliatelle all'Astice</b>	78
Homemade tagliatelle pasta with lobster tail and its sauce, cherry tomatoes, dusted with squid ink powder	
<b>Ravioli di ricotta e spinaci - V</b>	55
Homemade pasta dumpling stuffed with spinach and locally sourced ricotta cheese on a light fresh tomato sauce, topped with parmigiano Reggiano cheese flakes.	
<b>Risotto ai porcini - GF, V</b>	79
Arborio rice with porcini mushrooms, White Truffle Oil and aged parmigiano reggiano cheese.	

## mains

<b>Merluzzo alla Mediterranea - GF</b>	92
Seared black cod with fresh tomato concassé, capers, basil and oregano, extra virgin olive oil, served with saffron foam and green peas risotto	
<b>Catch of the Day</b>	
Daily fresh Catch. Please ask our Service Staff for the daily catch and price.	
<b>Filetto di branzino mandorle e zucchine, salsa allo zafferano- A, N</b>	80
Sea bass fish fillet crusted and baked with almonds flakes and green zucchini, Saffron emulsion, accompanied with green herbs mash potatoes and sautéed asparagus.	
<b>Guancia di manzo brasata - GF, A</b>	94
8 hours braised beef cheek, carrot espuma and glazed baby carrots.	
<b>Filetto di manzo ai porcini - A</b>	122
Australian Beef tenderloin with juniper beef jus served with potato cream and sautéed porcini mushrooms.	
<b>Larnaudie French duck for (2 persons)- A</b>	240
Pan seared French duck breast, ravioli of the braised leg, caramelized radicchio and porcini sauce, scented in black truffle.	
<b>Costolette di agnello scottadito - GF, A</b>	135
Roasted Australian lamb chops, served with crispy polenta, mixed beans cassoulet and lamb jus.	

## dessert

<b>Tiramisu " The Terrace " - <i>N</i></b>	41
Italian tiramisu with mascarpone cream and lady finger bisquits wetted in espresso coffee, cacao powder, chocolate and amaretti drizzle, coffee flavoured cream shot	
<b>Cioccolato al Caffè'</b>	37
Coffee brulee, almond praline, hazelnut micro sponge, chocolate soil and chocolate tuille	
<b>Il Limone</b>	38
Lemon shaped dessert: lemon marmalade insert, yuzu mousse. <b>A</b>	
<b>Pannacotta Fragola e Basilico</b>	35
Compressed strawberry vanilla clear strawberry gel, basil pannacotta, strawberry meringue, white chocolate cornflakes soil and strawberry ice cream.	
<b>Pasta Frolla al Mango e Caramello</b>	35
Caramel dulcey cream, caramel whipped ganache, mango lime compote, hazelnut cake, mango pineapple sorbet.	
<b>Gelato and sorbet</b>	21
Ice cream - <b>GF</b>	
<ul style="list-style-type: none"><li>• Vanilla ice cream</li><li>• Chocolate ice cream</li><li>• Strawberry ice cream</li><li>• Basil ice cream</li></ul>	
Sorbet - <b>GF, V</b>	
<ul style="list-style-type: none"><li>• Green apple and basil sorbet</li><li>• Passion fruit sorbet</li><li>• Lemon sorbet with</li><li>• Pineapple mango sorbet</li></ul>	
<b>Selezione di formaggi</b>	71
Italian cheeses selection	
<ul style="list-style-type: none"><li>• Gorgonzola</li><li>• Scamorza Affumicata</li><li>• Parmigiano Reggiano</li><li>• Pecorino Romano</li><li>• Formaggio Caprino</li></ul>	