

# MENU A LA CARTE

## SALAD

**QUINOA** | cherry tomato - shallot - parsley - basil - zucchini - raspberry vinegar 320

**SPINACH** | pistachio - strawberry - confit tomato - radish - avocado - pickled shallot - kalamata dressing 320

**KALE** | rocket - red oak - asparagus - orange - cashew nut cheese - pine nut - dry fig 320

**WOODLAND** | rocket - fried porcini - sun-dried tomato - fresh truffle - sottocenere truffle cheese 390

## APPETIZERS

**MOROCCAN POTATOES** | triple cooked potatoes - red charroua soft egg 190

**CAULIFLOWER** | roasted - gorgonzola dip 220

**ANCHOVIES** | sicilian - salsa verde - baked - ricotta cheese 340

**HOKKAIDO SCALLOPS** | foie gras - black truffle - asparagus tip - cream 880

**BEEF TARTARE** | wagyu beef - truffled - cashew nut cheese - balsamic onion mustard 690

**ORGANIC EGGS EN COCOTTE** | roasted - gorgonzola dip 240

**PORTOBELLO MUSHROOMS** | mushroom salsa - rocket - parmesan - aged balsamic 320

**BEETROOT TARTARE** | almond tumeric - cherry tomato - shallot - orange - herbs 290

**CASHEWNUT CHEESE** | parsley salsa verde 390

**BURRATA** | imported from puglia - pesto - tomato - organic avocado 490

## SOUP

**LENTIL** | rosemary - garlic oil - black olive powder 340

**SEAFOOD** | spicy - prawns - squid - mussle - clam 380

## PIZZA

**TRUFFLE** | mozzarella - parmigiano fondue - fresh truffle 590

**BOSCO** | tomato - mozzarella - sausages - porcini - rocket - parmigiano 520

**NDUJA** | tomato - nduja, onions, burrata 490

**VEGETARIAN** | tomato - mozzarella - capsicum - eggplant - zucchini - broccoli 390

## FOCACCIA

**TRUFFLE** | mascarpone - brie - fresh truffle 590

**PORCHETTA** | beef tomato - porchetta - rocket - parmigiano 490

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**about**  
**eatery**  
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All prices are subjected to 7% and 10% service charge.

## MIX BOARD

**60 CM** | 980  
3 cold cut / 3 cheese

**80 CM** | 1,250  
4 cold cut / 4 cheese

**100 CM** | 1,850  
5 cold cut / 5 cheese

## PASTA & RISOTTO

### DRIED PASTA

**CAPELLINI CRAB** | tomato sauce - chili - garlic - parsley 450

**PACCHERI OCTOPUS** | nduja - pecorino pienza cheese - capers - spanish octopus 580

**QUINOA RISOTTO** | kale - onion - porcini mushroom - parmesan 420

**RISOTTO** | saffron - mazara red prawn - asparagus 490

### HOMEMADE PASTA

**TRUFFLE RAVIOLI** | potato filled - black truffle cream sauce 490

**PAPPARDELLE WAGYU BOLOGNESE** | australian wagyu beef ragout - parmesan shave - rosemary 590

**STRASCINATI** | sausage - porcini - rocket - sheep cheese 490

**BUSIATE TRAPANESI** | ricotta - almond - tomato - pecorino - basil 450

**ORECCHIETTE** | broccoli - anchovy - garlic - chili - bread crumbs 390

**TONARELLI** | carbonara - eggs - guanciale - pecorino - black pepper 420

**GNOCCHI** | tomato - fresh mozzarella - garlic - chili 360

**RAW LASAGNA** | kale - cashew nut bechamel - sicilian pesto - portobello - truffle 490

## MAIN

**SALMON STEAK** | wild salmon - zucchini scapece - beetroot - bergamot white wine sauce 720

**COD FISH** | wild cod - char grilled - curly endive - bread crumble - nduja mash potato - kale - olive - caper 790

**OCTOPUS** | octopus - tumeric lobster sauce - grilled leek - tomato - onion - caper 790

**CHICKEN BOARD** | organic free range klongphai farm - potato - spinach - mushroom sauce 690

**PLUMA IBERICO PORK** | joselito spanish acorn feed - grilled pieperade - tomato 890

**LAMB CHOP** | australian free range grass fed - rosemary - potato - mint yogurt dip 870

**RIB-EYE** | rangers valley black angus grain feed - spinach - roasted potatoes - kampfot pepper sauce 200g.980 - 300g.1,470 - 500g.2,450

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