PASTA AND RISOTTO

PASTA SPAGHETTI, LINGUINI, FETTUCINI, PENNER AND RIGATONI

With choice of sauce :

1. MATRICIANA, Sliced bacon, red chili infused with tomato sauce and herb
2. BOLOGNAISE, Rich meat ragout, herb and parmesan cheese
3. PESCATORA, Mixed seafood, tomato sauce, herb and glazed with per nod
4. CARBONARA, Cream sauce, egg yolk, bacon, parsley, basil and parmesan cheese
5. AL SALMONE, Smoked salmon, garlic butter,tomato sauce, cream and herb basil
6. CHICKEN ROMA, Grilled lag, tomato sauce fried garlic, and herb
7. VONGOLE, Clam, batter, garlic, tomato sauce, white wine and herb
8. LASAGNA VERDE

Baket with meat ragout, layered pasta sheet, béchamel, tomato sauce parmesan and mozzarella cheese

1. MUSHROOM RISOTTO

Forest risotto with sautéed mushroom served with parmesan cheese and fresh basil

1. SEAFOOD RISOTTO

Forest risotto with sautéed mixed seafood and white wine

Topped with parmesan cheese and fresh basil

SEAFOOD MAIN COURSE

1. GRILLED SNAPPER JIMBARAN STYLE

Grilled whole snapper in jimbaran style served with steamed rice vegetables turmeric and Balinese sambal

1. FILLET SNAPPER IN CAJUN SPICES

Pan fried marinated fillet snapper dressed with bell pepper caulis stew mixed vegetable and mushroom risotto

1. GRILLED TUNA CREATION

With bell pepper salsa served with grilled zucchini eggplant and cream potatoes

1. POACHED HERB MAHI-MAHI

Slow cook fillet mahi-mahi dressed with bell pepper caulis served with oyster vegetables and sautéed herb potatoes

1. AROMATIC SEAFOOD PLATTER

Grilled of marinated fillet tuna, mahi-mahi, squids, prawns, clam served with frilled vegetables, potatoes and garlic butter sauce

1. SINGAPORE WHOLE CHILI CRAB

Stir fried whole crab Chinese style in chili Singapore sauce with herb ginger, julienne vegetables and steamed rice

1. GRILLED KING PRAWNS

Marinated grilled prawns with assorted vegetables, roasted Cajun potatoes and bell pepper caulis

1. GRILLED SWORD FISH FUTANESCA SAUCE

Served with cream potato deluxe, green salad and futanesca sauce

1. ATLANTIC SALMON CONPIT

Slow reduce of fillet salmon toped with olive tapenade heb butter cream sauce

Dressed with crushed potatoes and vegetables stew

1. LOBSTER TORMIDOR 300gr

Marinated sautéed meat lobster with béchamel, buttom mushroom, parmesan cheese and roasted herb potatoes served with soft green salad

ASIAN SELRCTION

1. TOM KA GAI

Chicken with thai light coconut cream sauce, mushroom, chili, lemon grass coriander leaf and served with steamed rice

1. BEEF BLACK PEPPER IMPORT

Wok fried marinated beef with onion and bell pepper in Chinese black pepper sauce

1. CHICKEN KUNG PAO

Stir fried chicken with dried chili, cashew nut, green chili, red chili, carrot and onion

1. SWEET & SOUR FISH

Deep fried sliced mani-mani with sweet & sour sauce

Served with vegetables and steamed rice