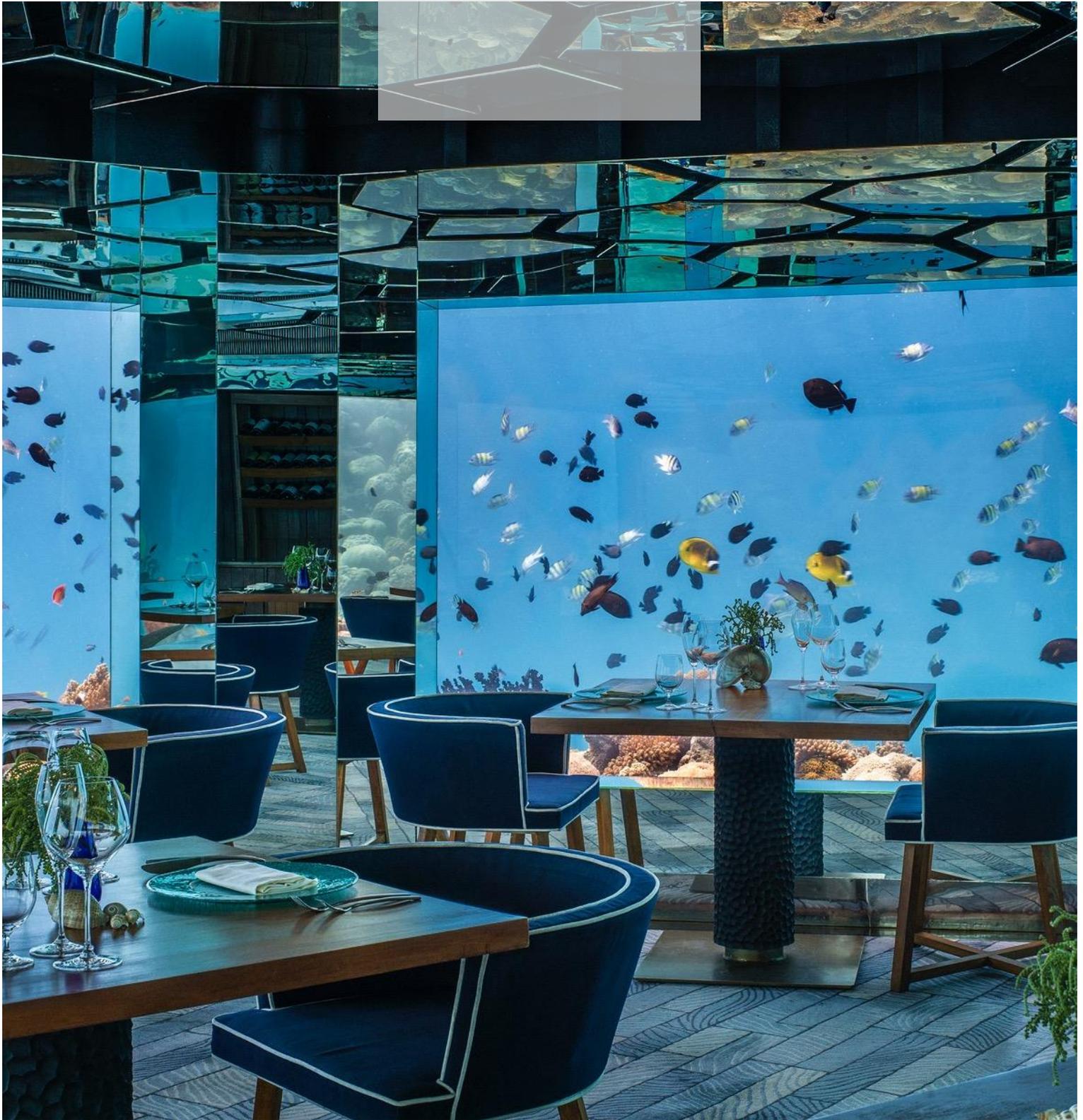


SEA



SEA

LUNCH MENU

USD 245++ per person for food

USD 275++ per person with
wine pairing



STARTERS

Pan Seared Canadian Scallops with Pesto Parmigiano Potato
Quenelles, Parsley and Yuzu Lemon Sage
**Sacchetto Spumante Prosecco Extra Dry,
Veneto, Italy**

Poached Lobster Medallion topped with Asparagus and Jamon
Iberico, Avocado and Mango Guacamole, Citrus Coriander and
Spring Onion Oil
**Sacchetto Spumante Prosecco Extra Dry,
Veneto, Italy**

Homemade Pappardelle with Slow Braised Rabbit Ragou and
Reggiano Shavings, Roasted Tomato and Aromatic Herb Sauce,
Complimented with Truffle Butter
**Sacchetto Spumante Prosecco Extra Dry,
Veneto, Italy**

Chinese Style Foie Gras and Crisp Fried Duckling with a Plum,
Orange and Ginger Marmalade, Fried Garlic Jus
**Sacchetto Spumante Prosecco Extra Dry,
Veneto, Italy**

SOUPS

Roasted Leek and Potato Puree with Imported Black Truffle and
Poached Quail Egg
**The Sadie Family 'Skurfberg' Swartland, South
Africa**

Rich Dashi Consomme with Slivers of BBQ Peking duck, Grilled
Shitake Mushrooms with Sesame and Spring Onion
**Macon Bussieres Les Clos, Joseph Drouhin,
France**

MAIN COURSE

Potato Crusted Seabream with a Taggiasca olive and Bell
Pepper Brunoise on a Pea and Mint Puree Glazed Baby
Vegetables
**Volnay Vieilles Vignes, Cote de Beaune, Maison
Nicolas Potel, France**

Wagyu Beef Tenderloin, Crisp Veal Bacon and Chanterelle
Mushroom Filled Bone Marrow in a Light Reduction of Port Wine
and Roasted Pearl Onion with Pommies Fondant
**Tenuta San Guido Sassicaia Bolgheri, Tuscany,
Italy**

Crisp Asian Style Pork Belly in a Ginger, Scallion Sauce
Supreme Served with Sesame and Honey Glazed Baby Bok Choi
Preserved Duck Egg and Szechuan Eggplant (P)
**Tenuta San Guido Sassicaia Bolgheri, Tuscany,
Italy**

Assorted Fish and Seafood Medley Consisting of Lobster,
Prawns, Local Reef Fish and Imported Seabass Medallions with
Crisp Chorizo and Creamy Avocado Puree (P)
**Volnay Vieilles Vignes, Cote de Beaune, Maison
Nicolas Potel, France**

SWEET ENDINGS

Chocolate Bomb Filled with Ganache and Crunchy Mascarpone
Coffee Parfait – Served Tableside with Warm Caramel
**Alois Kracher Cuvee Beerenauslese,
Burgenland, Austria**

A Selection from our homemade Ice Creams Served with
Macerated Tropical Fruit Macedonia
**Finca Las Moras Late Harvest Viognier, San
Juan, Argentina**

SEA

DINNER MENU

7 course set menu USD 345++
4 course set menu USD 295++

With wine paring:
7 course USD 195++
4 course USD 125++



SOUP

Cream of beans with mint, argan oil and shrimp croemesquis
Billecart-Salmon Brut Rose, NV Champagne,
France

FIRST COURSE

Maldivian fresh caught spiny lobster medallion, baby caramelized
organic vegetables with coraille emulsion
Rutherford Ranch Chardonnay, Napa Valley,
USA

SECOND COURSE

Saint-Jacques scallops braised in beet juice, aged banyuls
vinegar, purple potato quenelle and sea salt
Sancerre Blanc Corty Artisan Les monts
Damnes, Patrice Moreux Loire, France

THIRD COURSE

Foie gras confit with fresh cherries, nectarine compote, grilled
brioche, lavosh and pistachio nuts
Konrad Gewurztraminer, Marlborough, New
Zealand

A Refreshing Palate Cleansing Ruby Red Grapefruit Sorbet,
Badiane and Champagne

FOURTH COURSE

Low temperature baked sea bream fillet, oyster tartare and
mashed yuzu butter with beef ham broth
Meursault Clos Du Cromin Vincent Girardin
Cote de Beaune Burgundy France

MAIN COURSE

Purebred Japanese Miyazaki Wagyu
Simply seared in infused garlic oil, lemon and red wine, organic
micro greens, truffle oil and baby cherry tomatoes
Wine Guru's Favorite

SWEET ENDINGS

Praline Chocolate Sphere
Almond chocolate mousseline, feuilletine crunch, passion fruit
sorbet and served with warm fudge sauce
Wine Guru's Favorite

SEA

VEGETARIAN MENU

7 course set menu: USD 345++

4 course set menu: USD 295++



VELVETY

Chestnut and wild mushroom foam,
With floating egg white meringue and white truffle oil

FIRST COURSE

Fresh garden greens, avocado wrapped roll with sweet dipping
sauce

SECOND COURSE

Grilled halloumi cheese
Pesto coated vegetables and halloumi cheese pouch, garden
basil pesto and sundried tomato oil

THIRD COURSE

Sweet potato ravioli, wilted spinach, roasted tomato cream,
parmesan cracker

FOURTH COURSE

Grilled polenta, fruit coulis, micro green salad, truffle vinaigrette

AVANT LE MAIN

Lemon and extra virgin olive oil sorbet

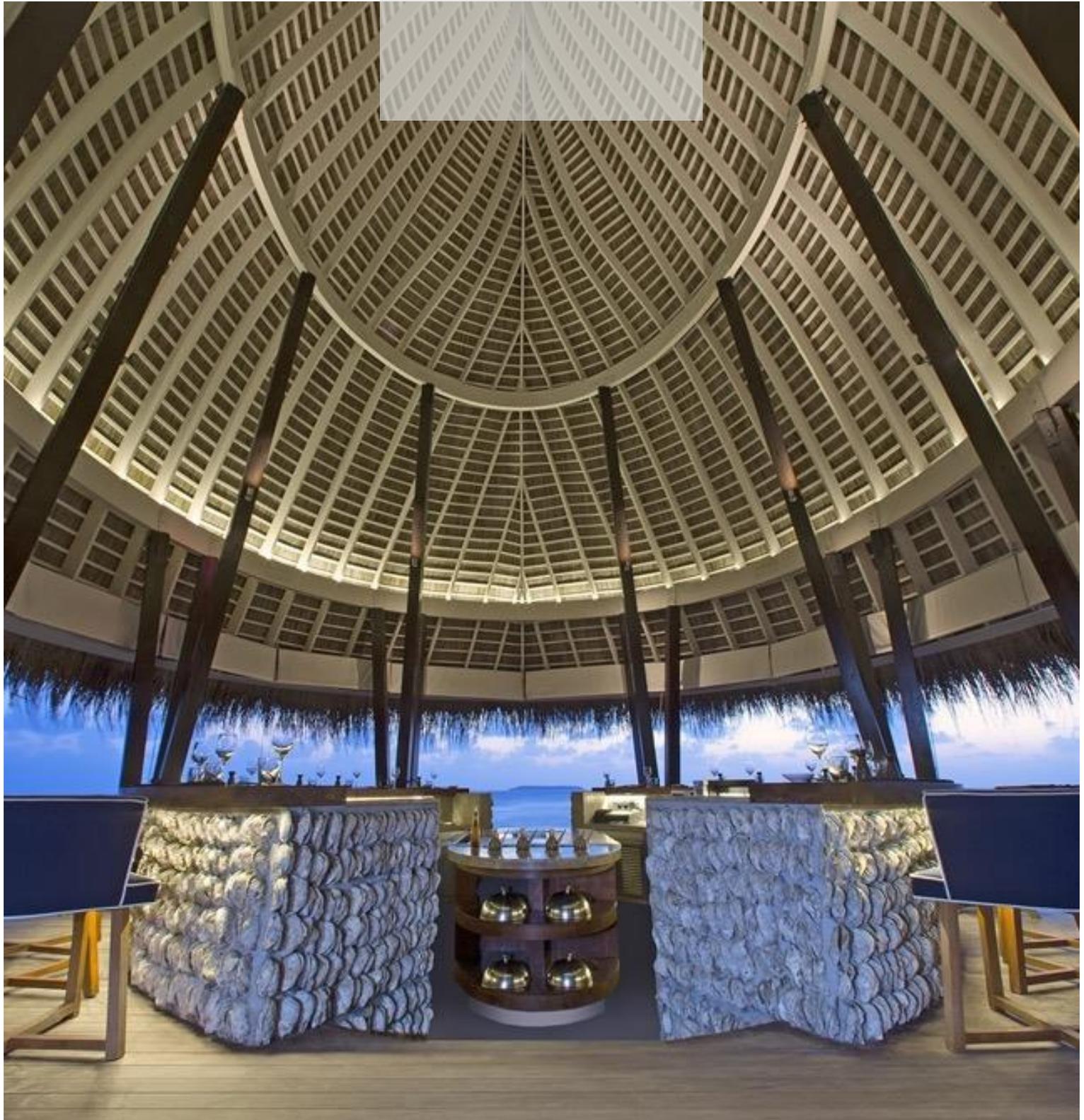
FIFTH COURSE

Tofu filled triangle, creamed leek, homemade sweet mango
chutney

SWEET ENDINGS

Sticky Toffee Pudding
With coconut sorbet, toasted pistachio and candied Kumquat.
Served tableside with warm butterscotch sauce

FIRE



FIRE

DINNER MENU

Teppanyaki brings to life a traditional style of Japanese cuisine that uses an iron griddle to cook food, creating a fun, lively and exciting dining experience.



SPECIAL SET MENUS

ROPPONGI (per person)

USD 148

- Assorted sushi – 2 piece each of tuna, salmon and prawn
- Miso soup with wakame ,tofu and mushrooms
- Small spicy kani salad
- Certified Angus rib-eye or tenderloin teppanyaki grilled (200 grams)
- Served with teppanyaki vegetables, Japanese pickle and signature garlic fried rice
- Your choice of dessert from our dessert menu

AKASAKA

USD 130

- Assorted sashimi - 2 piece each of tuna, salmon and prawn
- Miso soup with wakame ,tofu and mushrooms
- Small spicy kani salad
- Your choice of Scottish salmon filet, 2 jumbo Tiger prawns or imported Canadian scallops
- Served with teppanyaki vegetables, Japanese pickle and signature garlic fried rice
- Your choice of dessert from our dessert menu

AJISAI

USD 120

- Assorted maki roll - 3 pieces avocado and cucumber, 3 pieces California
- Miso soup with wakame ,tofu and mushrooms
- Chuka wakame salad
- Your choice of corn-fed chicken breast or chicken thigh
- Served with teppanyaki vegetables, Japanese pickle and signature garlic fried rice
- Your choice of dessert from our dessert menu

SPECIAL CHILDREN'S SAMPLING PLATE

USD 70

- Small miso soup
- Assorted sushi consisting of 3 piece of California maki with salmon and tuna nigiri sushi
- Angus beef teppanyaki with fried rice
- Choice of dessert or homemade ice cream

NIGIRI SUSHI

(1 PORTION / 2 PIECES)

Sake (salmon)	USD 14
Maguro (local A grade tuna)	USD 14
Hamachi (yellow tail tuna)	USD 22
Ebi (prawn)	USD 22
Tako (octopus)	USD 10
Unagi (eel)	USD 17
Tai (reef fish)	USD 13
Hotate (scallop)	USD 18
Ika (squid)	USD 15

SASHIMI

(1 PORTION / 3 PIECES)

Sake (salmon)	USD 20
Maguro (local A grade tuna)	USD 20
Hamachi (yellow tail tuna)	USD 34
Ise-ebi (lobster)	USD 69
Ebi (prawn)	USD 29
Tako (octopus)	USD 19
Unagi (eel)	USD 22
Tai (reef fish)	USD 14
Hotate (scallop)	USD 25
Ika (squid)	USD 18

FIRE

SIGNATURE MAKI

Dragon	USD 39
Crab, lettuce, avocado roll, smoked eel, sweet teriyaki sauce	
Rainbow	USD 28
Avocado, tuna, salmon, cream cheese, avocado, tuna, salmon	
California	USD 35
Avocado, crab stick, cucumber, prawn, mayonnaise, tobiko	
Philadelphia	USD 30
Salmon, avocado, cream cheese and topped with salmon	
Mixed	USD 33
Salmon, crab meat, local tuna, white snapper, tobiko, nori	
Vegetarian Roll	USD 18
Avocado, Japanese cucumber, micro-herbs, mixed sesame	
Crispy Tuna Tempura	USD 38
Local fresh tuna, cream cheese, octopus salad	
Spider	USD 33
Deep-fried soft shell crab, spicy mayo	
Hanaakuri Maki	USD 47
Curried local lobster, tuna, unagi, curried mayo, tempura bits	

SIGNATURE DISHES

Edamame	USD 9
Simply served with sea salt flakes or spicy chilies	
Hamachi Jalapeno	USD 38
Imported yellow tail tuna, Jalapeno chilies, ponzu, sesame	
Tuna Tataki	USD 29
Pan seared local yellow fin tuna, soy, yuzu and sesame	
Ponzu sauce ,crisp spring onion, ginger threads	
Kani Salad	USD 30
Japanese crabstick, avocado, julienne lettuce, cabbage, carrots, crispy salmon skin, sweet yuzu dressing, sesame seeds	
Chuka Wakame Salad	USD 15
Assorted seaweed sprinkled with sesame seeds	
Tuna and Avocado Salad	USD 24
Tuna, avocado, tobiko, crunchy tempura bits	
Ebi (prawns) Tempura	USD 35
Tiger prawns, tempura sauce, white radish, hajikami ginger	
Tempura Yasai (vegetables)	USD 27
Assorted mix vegetables, mushroom, tempura sauce, white radish, hajikami ginger	

TEPPANYAKI À LA CARTE

(Served with Miso soup, Teppanyaki vegetables, Japanese pickles and signature fried rice)

Japanese Miyazaki Wagyu Tenderloin MS 8-9	USD 250
Japanese Cabassi Tenderloin MS 10-12	USD 200
Australian Wagyu Ribeye MS 6-7	USD 145
Australian Wagyu Tenderloin MS 6-7	USD 120
Australian Wagyu Sirloin MS 6-7	USD 175
Grilled Lobster, Tajima Wagyu Tenderloin	USD 115
Certified Angus Beef Tenderloin	USD 78
Certified Angus Beef Ribeye	USD 70
French Corn-fed Chicken Breast	USD 65
Local "A" Grade Tuna	USD 75
Canadian Scallops	USD 85
Fresh Catch of the day – Filet	USD 45
Fillet of Scottish Salmon	USD 55
Squid	USD 43
Jumbo Tiger Prawns	USD 84
Ebi (prawns) Yaki Soba	USD 55
Yaki Udon	USD 85

DESSERTS

Coconut Crème Brulee	USD 23
Green Tea Opera	USD 23
White Chocolate and Yuzu Delight	USD 23
Flamed Roasted Teppanyaki Pineapple	USD 21
Japanese Crepes	USD 28

SALT



SALT

DINNER MENU

Asian cuisine. Allow our resident Salt Guru will pair your dish with the perfect seasoning and open your eyes to the nuanced world of salt.



AMERICAN CHINESE PU PU PLATTER

A blend of sweet, spicy and chewy texture of meat and seafood delight accompanied with your own Hibachi Grill to cook

Meat and Poultry Platter USD 88

Skewers of beef angus, pork ribs and chicken wings, Chinese and Polynesian spices, vegetable spring rolls, crab rangoon, kimchee coleslaw, glazed pineapple and Asian dip

Seafood Skewers USD 95

Skewers of prawn, tuna and reef fish, Chinese and Polynesian spices, glazed with teriyaki and mixed sesame, vegetable spring rolls, crab rangoon, kimchee coleslaw, glazed pineapple, Asian dip

HB/FB supplement USD 20

The Lobster USD 130

Skewers of lobster, marinated in yuzu lemon, sake and palm sugar, vegetables spring rolls, crab rangoon, kimchee coleslaw, glazed pineapple and Asian dip

HB/FB supplement USD 35

Meat and Seafood Combination USD 90

Skewers of beef angus and seafood, barbecue chicken wings, Chinese and Polynesian spices, vegetable spring rolls, crab rangoon, kimchee coleslaw, glazed pineapple, Asian dip

HB/FB supplement USD 20

SALADS & APPETISERS

Som Tum USD 38

Green papaya salad with grilled shrimps and roasted peanut

Thai Pomelo Salad USD 32

Tiger prawns, chicken, mint, cilantro fried shallots, pomelo salad, hardboiled egg, fresh garden herb salad

Prawns Katafi in the Basket USD 31

Katafi pastry string wrapped crispy fried prawns, plum and chili bean sauce

Ultimate Spring Roll USD 36

Lobster, prawns and shitake spring roll with dipping sauce tray

Vietnamese Grilled Beef Salad USD 34

Grilled beef, dressing, fresh garden herb salad

Lemongrass Skewered Chicken Wings USD 31

Marinated grilled chicken wings, wok-fried Asian vegetables

Lobster Satay Lilit USD 75

Mince lobster, lemongrass, spicy mango salad, dipping sauce

HB/FB supplement USD 25

SALT

SOUPS

Tom Yum Goong USD 37
Flavoured spicy broth with prawns, mushrooms, galangal, sprinkled and fresh chopped cilantro

Szechuan Hot and Sour Soup USD 32
Minced beef, bamboo shoots and Chinese mushrooms in a silky spicy broth with fresh chillies and Szechuan spices

Cantonese Style Sweet Corn and Crab Soup USD 34
Sweet corn, shredded crab stick and eggs in a rich thick broth topped with spring onion and sweet red chillies

Vietnamese Pho USD 33
Sliced BBQ beef, ginger, rice noodles, lime, basil, coriander and fresh chillies

Tom Kha Gai (Chicken Coconut Soup) USD 32
Chicken broth, simmered with coconut milk, mushroom, coriander served with chili oil, cilantro, and lime wedges

NOODLES AND RICE

Pad Thai Goong USD 37
Rice stick noodles tossed with prawns, beans sprouts, tofu and tamarind sauce

Mei Fun Noodles USD 35
Rice vermicelli noodles with chicken, shrimp, bean sprouts, celery and cabbage in a dry curry sauce with fresh chillies and spring onion

Char Kway Teow USD 45
Fresh flat rice noodles, wok-fried with mixed seafood and Asian vegetables

Nasi Goreng USD 42
Indonesian fried rice with tempura prawn and chicken satay served with chili sambal, vegetables acar, soya chilli, fried egg and prawn crackers

Chicken Briyani USD 45
Flavoured yellow rice and curried chicken thigh, accompanied with cucumber salad, yoghurt raita, and masala papadam

MAIN COURSE

Catch of the Day (served with steamed rice) USD 45
Fish will be prepared and served:

- Steamed de-boned fish fillet in soya sauce with spring onion, ginger and cilantro
- or
- Oven baked/ grilled/ accompanied with lemon butter cream, Asian chilli dipping
- or
- Thai style crispy fried fish fillet with tamarind sauce

Kalbi Gim USD 85
Korean style seven hours slow braised certified angus beef short rib in a sweet reduction of ginger and soya sauce, served with potato ribbons and Asian style vegetables and traditional kimchee

HB/FB supplement USD 25

Roasted Peking Duck USD 96
Shredded half duck served with pancakes, vegetable relish and star anise and honey reduction

HB/FB supplement USD 25

MAIN COURSE – CURRY DISHES

Butter Chicken USD 45
Marinated chicken thigh in aromatic tomato gravy, served with kachumbar salad, garlic naan and cumin rice

Roghan Josh (Rogan jot) USD 42
Slow cooked aromatic lamb from the Kashmir region served with steamed rice, kachumber salad and garlic naan

SALT

Maldivian Curries (Chicken, Tuna, Seafood) USD 41

Your choice of one of the above Maldivian curry dishes, served with steamed rice, pickles, chutney and papadam

Thai Green Chicken Curry USD 43

Chicken simmered with green curry and coconut milk, pea eggplant and jasmine rice

Beef Massaman USD 41

Spicy Thai red beef curry with potato, roasted cashew nut and served with steamed jasmine rice

Balinese Pepes Ikan USD 47

Job fish fillet wrapped banana leaf and infused with Indonesian herbs, served with nasi gurih "coconut rice", sautéed morning-glory and sambal colo-colo

Tikka Kebabs USD 45

- Indian chicken tikka boneless – 2 skewers marinated chicken cubes
- or
- Job fish tikka - mustard marinated 2 skewers of fish cubes

All tikka's will be served with traditional condiments and garlic or butter naan

GRILLED PLATE

Asian Marinated Grilled Seafood Platter USD 130

Lobster, tuna steak, jumbo prawns, reef fish steak and cuttlefish served with grilled or wok-fried vegetables, dipping tray

HB/FB supplement USD 45

Fresh lobster from the cage (100 grams) USD 30

Live catch from the cage, marinated with Asian spices served with wok fried rice and vegetables

HB/FB not included

SERVED ON A SIZZLING HOT PLATE

Black Pepper Beef USD 43

Tenderloin of Australian beef served with green peas rice

Chicken Kung Pao USD 38

Chinese stir fried chicken with water chestnut, peanuts and chilies served with steamed rice and haricot vert

Indian Ocean Lobster USD 100

Pan seared in hot Shaoxing sauce with assorted vegetables, asparagus and snow peas served with steamed jasmine rice

HB/FB supplement USD 35

VEGETARIAN MENU

APPETISERS AND SOUPS

Indonesian Gado Gado USD 30

Green beans, bean sprouts, carrots, potatoes, kangkum, long-ton, and tofu served with a peanut and chili sambal

Crispy Indian Vegetables Samosa USD 28

Crisp pastry filled with potatoes and green peas mixed with turmeric, coriander, chilies and garam masala and served with a mango, mint, and tamarind chutney

Asian Style Raw Vegetables Salad USD 26

Lime, coriander and mint vinaigrette sprinkled with toasted sesame

Vegetables Wonton Soup USD 30

Homemade vegetable wontons in vegetable broth with bok choy and spring onion and soya sauce

SALT

DINNER MENU

Asian cuisine. Allow our resident Salt Guru will pair your dish with the perfect seasoning and open your eyes to the nuanced world of salt.



MAIN COURSE - VEGETARIAN

Sayur Lodeh USD 32
Indonesian vegetable curry with crisp organic tofu in an aromatic coconut broth served with steamed jasmine rice

Vegetarian Mapo Tofu USD 33
Assorted sautéed vegetables and tofu in a chili and black bean sauce, with ginger soya sauce and sesame oil served with steamed rice

Aloo Gobi USD 31
Skewers of lobster, marinated in yuzu lemon, sake and palm sugar, vegetables spring rolls, crab rangoon, kimchee coleslaw, glazed pineapple and Asian dip

DESSERT MENU

Kaffir Lime Cheese Cake USD 30
Served with lemongrass and orange infused braised pineapple and mandarin sorbet

Thai Coconut Treat USD 28
Served with crushed coconut ice, jackfruit, young coconut meat, mango, papaya, passion fruit and pomegranate seeds

Salted Peanut Butter Chocolate Surprise USD 23
Served with peanut butter feuilletine, peanut butter ganache and caramelized peanuts

SALADS & APPETISERS

Indian Delight USD 28
A sweet combination of gulab jamun dumplings, khajuri shahi tukda and saffron ice cream

Green Tea Strawberry Cake USD 25
Matcha green tea cake, strawberry compote, green tea crisps and lychee sorbet

Pandan Pannacotta USD 26
Served with glutinous rice dumplings with coconut palm sugar, exotic fruit salad, mint chiffonade and coconut sorbet

Jasmine Rice Pudding USD 23
Thai sticky rice delight served with passion fruit seeds and passion fruit sorbet

Yuzu White Chocolate Stick USD 21
Served with caramelized banana, chocolate sorbet and meringue crisps

Ice Cream and Sorbet Selection (1 scoop) USD 7
Green tea, salted caramel, coconut, ginger, vanilla, teriyaki, saffron, mandarin and passion fruit

Seasonal Fruit Platter with Mixed Berries USD 22

MANZARU



MANZARU

LUNCH MENU

Cuisine from the
Mediterranean Sea.



APPETISERS

- Carpaccio of Cured Salmon** USD 28
With orange, asparagus, chives, stabilized olive oil and summer blossoms
- Beef Tartare** USD 32
Hand cut raw premium beef with tomatoes, mozzarella and sous vide egg yolk

SALADS

- Classic Caesar** USD 26
Romaine lettuce with pork bacon, anchovies and bread croutons
- Chilled Fresh Watermelon Salad** USD 22
Feta cheese, black olives, onions, pine nut & mint
- Chevre and Spinach Salad** USD 28
Panko-crusted goat cheese on baby spinach with candied pecans, sundried cranberry, orange segments and maple balsamic vinaigrette
- Kihavah Signature Salad** USD 28
Avocado, goji berry, grilled asparagus, cherry tomato, pumpkin seed and lemon yuzu dressing
- Char Grilled Marinated Octopus Salad** USD 29
Beautifully marinated char grilled octopus with tomatoes, barley, olives, rocket leaves and lemon dressing

THE BURGERS

- 400 Days Grass Fed F1 Wagyu Burger** USD 62
5oz. wagyu beef crunchy rye bun with melted scamorza, smoked pork bacon and slow cooked tomato, homemade mayo and thick fries
FB supplement USD 15
- Angus Beef Burger** USD 32
Sesame bun, juicy top side beef burger, Boston lettuce, tomato and red onion rings, served with steak fries
- Atlantic Salmon Burger** USD 42
Salmon burger pattie on freshly picked rocket leaves, house made pickled cucumber & sriracha tobiko dressing in a toasty squid ink black brioche bun, crispy fries with wasabi mayo

SANDWICHES

- Club Sandwich** USD 22
Original double decker sandwich filled with roast chicken breast, pork bacon, lettuce and tomato
- Muenster Melt** USD 28
Sourdough bread with tomato bisque, muenster cheese, cheddar cheese, cooked ham, beer mustard

MANZARU

LUNCH MENU

Cuisine from the
Mediterranean Sea.



Beef Steak Hot Dog USD 32
Rib eye, beef sausages, cream cheese, red and green pepper and onion

PIZZA

Margherita USD 29
Buffalo mozzarella, tomato and basil (V)

Salami & Mushroom USD 31
Feta cheese, black olives, onions, pine nut & mint

Frutti Di Mare USD 36
Shrimp, calamari rings, clam, mussel, capers and mozzarella

Mamma USD 38
Create your own flat bread based on your preference

PASTAS

Your Choice of Spaghetti, Penne or Fettuccini

Bolognese sauce USD 32

Wild mushrooms, thyme, garlic, white port wine, cream and truffle oil USD 26

Ali olio tuna caper berries USD 28

Create your own pasta based on your preference USD 42

MAIN COURSE

Sizzling Fajitas USD 36
Choice of Shrimp or chicken or beef with Mexican rice, refried beans, flour tortillas

Veal Parmigiana USD 42
Spicy potato wedges with organic green salad

Grilled Fillet of Snapper USD 34
Sautéed baby vegetables, organic green salad and lemon butter cookies

Grass Fed Lamb Chops USD 44
Chargrilled provencal vegetables, olive tapenade and basil pesto

Towers of Delight (for two persons) USD 160
6 oysters, king crab legs, whole lobster, assorted sashimi, basil pesto squid, mussels in spicy pomodoro, white wine clams
FB supplement USD 66

GRILLED

All grilled items are served with rucola and cherry tomato salad

Fillet of Daily Catch (per 100 grams) USD 12

Local Lobster (per 100 grams) USD 30
FB supplement USD 15 per 100 grams

Squid Tube (per 100 grams) USD 13

Tiger Prawn (6 pieces) USD 36

MANZARU

DINNER MENU

Traditional and authentic dishes, simply prepared to keep the original aromas and flavours of the Italian soil.



ANTIPASTI

Foie gras scottato in padella	HB/FB USD 15	USD 44
Pan seared foie gras, white peach chili relish on homemade brioche		
Insalata Caesar		USD 26
Cos lettuce, crispy prosciutto, quail egg, anchovies, parmesan cheese, croutons and caesar dressing – (Add grilled local lobster with a supplement of USD 20)		
Calamari sale e pepe		USD 18
Semolina dusted salt and pepper calamari with aioli sauce and lemon		
Carpaccio di manzo		USD 32
Certified Angus beef tenderloin carpaccio with foie gras beignets, mustard and parmesan sauce		
Tartare di tonno Ahi scottato		USD 28
Ahi tuna, soy, sesame, candied ginger, avocado puree, cucumber, carrot, fennel salad		
Pomodoro e mozzarella ✓		USD 24
Marinated cherry tomatoes, burrata cheese, arugula, infused olive oil, aged balsamic		
Ostriche – Oysters ½ dozen	USD 29	USD 49

ZUPPE

Minestrone di verdure alla genovese ✓		USD 24
Vegetable minestrone with a basil pesto sauce		
Zuppa di pesce 🌶️		USD 28
Fish and seafood soup in spicy tomato broth		

Pizza

Margherita ✓		USD 29
Herb crushed tomatoes, mozzarella, and basil leaves		
Capricciosa (P)		USD 32
Ham, Portobello mushrooms, Kalamata olives, Neapolitan basil sauce and mozzarella		

HB/FB

Funghi ✓		USD 30
Garlic mozzarella base, mushrooms, taleggio cheese and rocket		
Pollo alla Siciliana		USD 32
Chicken, tomato base, mushrooms, red and green peppers, onions, olives, mozzarella and goat cheese		
Frutti di mare	USD 15	USD 52
Lobster, prawns, squid, mussels, marinated artichoke, roasted onions, tomatoes, caper and lime aioli, garlic mozzarella base		
Vegetariana ✓		USD 30
Butternut squash, broccoli, Spanish onion, chickpeas, oregano, gluten free base		

PASTA E RISOTTO

Spaghetti alla Bolognese (A)		USD 32
Minced beef and tomatoes simmered with red wine and garlic		
Fettuccine alla carbonara (P)		USD 24
Pork bacon and Parmesan cream sauce		
Gnocchi alle melanzane ✓		USD 22
Napoli sauce, eggplant, bocconcini, fresh basil and parmesan		
Linguine Aragosta	USD 20	USD 65
Local lobster and Neapolitano sauce		
Lasagne fatte in casa con manzo		USD 24
Homemade beef lasagna		
Ravioli (A)		USD 28
Pan seared pumpkin, sage, white wine, garlic, thyme, toasted with sage butter sauce		
Risotto primavera ✓		USD 28
Risotto with green asparagus, cherry tomatoes, zucchinis and artichokes		
Risotto pollo e tartufo	USD 15	USD 52
Risotto served with chicken breast, mushroom, rocket, shaved parmesan and shaved black truffle		

MANZARU

DINNER MENU

Traditional and authentic dishes, simply prepared to keep the original aromas and flavours of the Italian soil.



Portata Principale

HB/FB

- Salmone alla griglia** USD 46
Salmon fillet, mashed potato, zucchini puree, broccolini, warm tomato, onion and olive salsa
- Anatra all Arancia** USD 38
Duck confit in citrus stock served on a medley of organic beans and seasonal vegetables with duck glaze
- Pescato del giorno** USD 42
Grilled fish fillet on sautéed green asparagus, cherry tomatoes and garlic with zesty lemon butter sauce
- Piccata di pollo** USD 38
Tender chicken in an egg and parmesan coating with spaghetti tossed in a rich tomato sauce
- Vitello** USD 42
Braised veal shank in a rich vegetable gravy, served with risotto and pecorino cheese
- Maiale Kurobuta** USD 20 USD 54
Pork chop on wild mushroom, black truffle risotto and caramelized Brussel sprouts

Piatti alla griglia

- Filetto di Black Angus** USD 20 USD 129
Black Angus Australian tenderloin (250-gram)
- Filetto di manzo Wagyu** USD 30 USD 220
Wagyu Beef sirloin marbling 8 or higher (250-gram)
- Costata di manzo Australiano** USD 25 USD 136
Australian 100 days wheat fed Rib eye (350-gram)
- Pollo intero alla brace** USD 48
Grilled, corn fed baby chicken
- Carré di agnello della Nuova Zelanda** USD 48
New Zealand lamb rack in Tuscan herbs

Servito con – served with
Garlic mashed potato, seasonal vegetables and choice of sauces:
Mushroom, medley peppercorn, red wine, garlic butter, puttanesca, diavola

Desserts

- Tiramisu** USD 22
Coffee jelly, bitter chocolate sand, chocolate coulis, orange chocolate sorbet with basil sprigs
- Torta di noci** 🥜 USD 18
“Pecan” seasonal fruit compote, cream cheese ice cream, sugar bubbles
- Panna cotta al frutti di bosco** USD 20
Clear plum sauce, macerated berries, blueberry sorbet and mint chiffonade
- Fondente al cioccolato** USD 20
Vanilla bean ice cream, chocolate sauce, brittle snap, snow sugar
- Torta alla ricotta** USD 22
Strawberry lychee sorbet, marinated strawberries, strawberry coulis and mint leaves
- Doppio cioccolato** 🍫 USD 22
Pistachio gelato, milk chocolate ganache, chocolate wafer, chocolate coulis
- Gelatti e sorbetti** USD 18 per 3 Scoop
Ice cream - vanilla, chocolate, strawberry, mocha, cream cheese and pistachio.
Sorbets- blueberry, strawberry lychee sorbet, mango, lemon, coconut and orange chocolate