

GIGLIO

Elegance on Every Plate, Excellence in Every Bite



Insalata della Casa 29
グリーンサラダ

House Salad - Mixed Mesclun, Cherry Tomatos, Walnuts, Grapes, Truffle Chicken



Capellini 45
カペッリーニ

Scallop Ceviche, Truffle Oil, Pate, Ogonori, Sea Grape, Ikura, Truffle Pearl

ENTRÉE

Pane del Giorno 25

本日のパン

Bread of the Day - Truffle Butter, Parsley Butter, Sundried Butter

Insalata della Casa 29

グリーンサラダ

House Salad - Mixed Mesclun, Cherry Tomatos, Walnuts, Grapes, Truffle Chicken

Il Piccolo Romaine Cesar 27

ベイビー・ロメイン・シーザー -

Baby Romaine Caesar - Baby Romain, Caesar Dressing, Croutons, Poached Egg

Lasagna 35

ラザニア

Lasagna - Chicken Ragu, Bechemel

Capellini 45

カペッリーニ

Capellini - Scallop Ceviche, Truffle Oil, Pate

Bisque di Mare 39

海のビスク

Seafood Bisque - Prawn, Mussels, Clams

Zuppa di Funghi 25

マッシュルームスープ

Mushroom Soup - Assorted Mushroom

Gamberi all'Aglio Spagnoli 38

スペイン風ニンニクエビ -

Spanish Garlic Shrimp - Hot Olive Oil with Dried Chilli, Lemon Juice, Italian Parsley

Cozze alla Marinara 35

黒ムール貝

Blue Mussel, Tomato Conceasse, Sourdough

Polpetta di Manzo Australiano 38

オーストラリア牛ミートボール

Aust Beef Meat Ball - Onion, Herbs, Spicy Tomato Pomodoro

PIATTI PRINCIPALI MAINS

Costolette d'Agnello al Barbecue all'Espresso **78**

エスプレッソバーベキューラムチョップ
Marinated Lamb Chop, Espresso BBQ Sauces, Italian Herbs

Bistecca alla Griglia (200gsm) **280**

チャージリルリブアイ(200gsm)
Wagyu MB 6-7, Seasoned Vegetables, Spiced Salt

Manzo Brasato **67**

ブレイズドビーフブリスケット
Braised Beef Brisket - Potato Puree, Red Wine Beef Jus, Pomodoro Sauce

Pollo al Mattone **45**

ポッコロアルマットーネ
Pollo Al Mattone - Italian Braised Chicken, Mushroom Ragout

Beurre Blanc Pesce Burro **45**

ブールブランフィッシュバター
Grilled Butterfish Fillet - Clam, Confit Potato

Grilled Branzino **48**

ブランジーノのソテー
Pan Seared Seabass, Roasted Potato & Tomato, Capers Butter

Confit di Coscia d'Anatra **48**

ダックレッグコンフィ
Duck Leg Confit - 12 Hours Cured & Oven Confit, Mushroom



Manzo Brasato **67**
ブレイズドビーフブリスケット
*Braised Beef Brisket - Potato Puree,
Red Wine Beef Jus, Pomodoro Sauce*

Bistecca alla Griglia (200gsm) **280**

チャージリルリブアイ(200gsm)
Chargrilled Ribeye (200gsm) - Garlic confit, Spiced salt



*All the prices do not included SST%

Pappardelle Alfredo 38
アルフレードフェットチーネ
Alfredo Pappardelle - Truffle Pate,
Button Mushroom, Portobello



Marinara di Frutti di Mare 42
シーフードマリナライカラスイカの Pasta
Seafood Marinara Squid Ink Pasta
- Tiger Prawn, Mussel, Clams, Squid Ink



Frutti di mare Aglio Olio Nero di Seppia 45
シーフードアリオオーリオ
Seafood Aglio Olio Squid Ink
Tiger Prawn, Octopus, Salmon Roe



PASTA

Aglio e' Olio 23
アリオエオーリ
Olive Oil, Garlic, Chilli Flakes, Cheese,
Add On: Grilled Chicken Chop +9 | Wagyu Meatball +15 | Button Mushroom +6

Pomodoro Rigatoni 38
ポモドーロ リガトーニ
Homemade Sauce with Roma Tomato, Onion, Garlic, Fresh Basil,
Add on: Grilled Chicken Chop +9 | Wagyu Meatball +15

Marinara di Frutti di Mare 42
シーフードマリナライカラスイカの Pasta
Seafood Marinara Squid Ink Pasta - Tiger Prawn, Mussel, Clams, Squid Ink

Linguine all'Anatra Affumicata 36
スモークダックリングイネ
Smoked Duck Linguine - Mixed Mushroom, Garlic Olive Oil

Pappardelle alla Carbonara 38
カルボナーラフェットチーネ
Carbonara Pappardelle - Classic Egg Yolk, 12 months Cecina Beef

Pasta alle Vongole 36
ヴォンゴレ Pasta
Vongole Pasta - Sweet White Clams, White Wine, Parsley

Pasta Uni 55
ウニ Pasta
Uni Pasta - White Wine, Scallop, Nori, Ikura

Frutti di mare Aglio Olio Nero di Seppia 45
シーフードアリオオーリオ
Seafood Aglio Olio Squid Ink - Tiger Prawn, Octopus, Salmon Roe

Fusilli al Pesto Genovese 25
ペストジェノベーゼフスィッリ
Pesto Genovese Penne - Basil Leaf, Cashew Nut, Button Mushroom, Grilled Vege
Add On: Grilled Chicken Chop +9 | Wagyu Meatball +15 | Button Mushroom +6

Pappardelle Alfredo 38
アルフレードフェットチーネ
Alfredo Pappardelle - Truffle Pate, Button, Portobello

Prawn Bisque Rigatoni 38
エビのビスク
Seafood Stock, Rigatoni, Mussels, Parmesan, Butter

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RISOTTO

Risotto al Nero di Seppia 45
イカ墨リゾット
Squid Ink Risotto - Squid, Mussels, Parsley

Risotto ai Funghi Misti 42
きのこのリゾット
Wild Mushroom Risotto - Assorted Mushroom, Truffle Oil

Risotto al Ragù di Agnello Australiano 65
オーストラリア産ラムのラグーリゾット
Australia Lamb Ragu Risotto - Wild Mushroom, Parmesan

Risotto al Pomodoro e Manzo 42
トマトと牛肉のリゾット
Tomato & Beef Risotto - Cheesy Baked Australia Meatball, Onion, Pomodoro

Gnocchi al Pesto Alfredo 38
ニョッキ ペスト アルフレッド
Gnocchi Pesto Alfredo - Hollumi Cheese, Pesto, Cream, Sundried Tomato

Ravioli ai Quattro Formaggi 45
4種のチーズのラビオリ
Four Cheese Ravioli - Duck Bacon, Egg Yolk, Truffle Oil

Tortellini Pomodoro e Mozzarella 42
トルテリーニ トマト&モッツアレラ
Tortellini Tomato & Mozzarella - Pomodoro, Fresh Basil



Risotto al Nero di Seppia 45
イカ墨リゾット
Squid Ink Risotto - Squid, Mussels, Parsley



Risotto al Pomodoro e Manzo 42
トマトと牛肉のリゾット
Tomato & Beef Risotto - Cheesy Baked Australia Meatball, Onion, Pomodoro

Ravioli ai Quattro Formaggi 45
4種のチーズのラビオリ
Four Cheese Ravioli - Duck Bacon, Egg Yolk, Truffle Oil



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BEVERAGE *BEVANDE*

COFFEE	HOT	COLD
Black	10	12
Latte	12	14
Mocha	13	14
Toffee Nut Latte	12	14
Classic Chocolate	13	15
Hazelnut Chocolate	13	15
Affogato		15
MOCKTAILS		
Red Jasmine		18
Mount Fuji		18
Yuzu Mojito		18
Appletini		18
TEA		
English Breakfast	12	13
Earl Grey Lavender	12	13
Jasmine Green Tea	12	13
MINERAL WATER		
Evian Water (750ml)	25	
San Pellegrino (750ml)	20	
CARBONATED DRINKS		
Coke	10	
Coke Zero	10	
Sprite	10	
Ginger Ale	10	

DOLCI *DESSERT*

Tiramisù **28**
ティラミス

Black Forest **28**
ブラックフォレスト

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 Giglio Lalaport

 @gigliolalaport

G-94, Lalaport Mitsui Park Shopping
Bukit Bintang KL