

the lounge
L S A N S A T I O N

(N) Nuts

(A) Alcohol

(V) Vegetables

Soups

Tortellini with Seafood Broth 72

Homemade Seafood Mini Tortellini with Edamame & Lime-Flavored Seafood Broth.

Roasted Tomato Soup (V) (N) 59

Oven Roasted Tomato Bisque with Basil Pesto, Garlic Croutons and Fresh Ricotta.

Raw Appetizers

Beef Carpaccio with Taleggio and Pears (N) 99

Raw Beef Carpaccio with Taleggio Cheese, Pears, Roasted Hazelnut and Floating Truffle Salad.

Tuna Tartare with Passion Fruit 85

Yellow Fin Tuna Tartare with Passion Fruit, Crunchy Capers, Olive Paste and Squid Ink Tuile.

Beef Tartare with Quail Egg & Truffle 95

Beef Tartare with Quail Egg, Balsamic & Truffle Caviar, Crispy Capers, Parmesan Cheese and Truffle.

Salads

Heirloom Tomatoes and Stracciatella (V)	78
Heirloom Tomatoes with Fresh Stracciatella Cheese, Fresh Greens, Basil Dressing and Creamy Balsamic.	
Cold Cuts with Melon & Parmesan Grissini	82
Beef Speck & Smoked Veal Hanging on Parmesan Grissini with Rock Melon, Micro Greens and Ricotta.	
Red Carpet (V) (N)	85
Watermelon, Beetroot, Goat Cheese, Pine Seeds, Fresh Figs, Pumpkin Mayonnaise, Black Olives and Honey Balsamic Dressing.	
Grilled Baby Gem with Pink Prawns	85
Grilled Baby Gem Lettuce with Pink Prawns, Marinated Cherry Tomatoes and Anchovy Mayonnaise Dressing.	
Caesar Salad	68
Baby Gem Lettuce, Garlic Croutons, Chicken, Shaved Parmesan with Classical Caesar Dressing.	
Caprese Salad (V)	72
Mini Buffalo Mozzarella Cheese with Marinated Cherry Tomatoes, Basil, Extra Virgin Olive Oil & Creamy Balsamic.	
Wild Rocket Salad (V) (N)	59
Wild Rocket Leaves with Shaved Parmesan Cheese, Cherry Tomatoes, Pine nuts and Balsamic Dressing.	

Appetizers

Mastro Burrata (V)	90
Fresh Burrata Cheese with Three-Way Cherry Tomatoes, Creamy Balsamic and Fresh Basil.	
Drunken Black Mussels (A)	99
Fresh Black Mussels Cooked with White Wine, Datterino Cherry Tomatoes, Red Chili, Garlic Served with Ciabatta.	
Chicken 65	59
Chicken Wings Marinated with South Indian Chili, Ginger, Garlic served with Garlic & Mint Aioli.	
Saffron Arancini (V)	63
Mini Saffron Rice Balls Stuffed with Scamorza Cheese Served with Spicy Tomato Sauce & Cheese Mousse.	
Truffle Money Bag (N)	95
Beef Bresaola Stuffed with Truffle Mashed Ricotta, Raisin and Pine Seeds Served with Fresh Fig & Truffle.	
Baby Calamari Fritters (N)	63
Deep Fried Baby Calamari, Red Onion served with Basil Pesto Mayonnaise and Match Stick Potatoes.	
Bruschetta (V)	59
Chargrilled Sour Bread Topped with Marinated Cherry Tomatoes, Basil, Garlic & Extra Virgin Olive Oil.	
Chili & Garlic Prawns	79
Prawns Cooked with Red Chili, Garlic, Cherry Tomatoes, Basil and Extra Virgin Olive Oil.	
Seared Black Sesame Tuna with Unagi Sauce (N)	79
Fresh Yellow Fin Tuna Coated with Black Sesame Seeds, Chickpeas & Almond puree, Red Cabbage Relish and served with Unagi Sauce.	

Sushi Roll

Truffle & Oyster Mushroom ^(V) Porcini Rice, Fried Oyster Mushroom & Black Truffle.	92
Prawns & Scallop with Pistachio ^(N) Pink Prawns with Unagi Marinated and Burned Scallop with Pistachio.	99
Salmon & Avocado Fresh Salmon, Asparagus & Avocado Served with Avocado Mousse.	79
Spicy Yellowfin Tuna Yellow fine tuna, Spicy Margination & Fresh Fig.	89
Tataki Wagyu ^(N) Beef Wagyu, Porcini with Tataki sauce & Wild Mushroom Mousse	99

Maki Roll

B&B Maki Roll ^(N) Burrata & Bresaola Maki Roll Served with Buffalo Cheese Balls and Black Truffle.	95
Bruschetta Maki Roll ^{(N),(V)} Maki Roll in Italian Way of Cherry Tomatoes Marinated with Basil, Garlic and Extra Virgin Olive Oil, served with Garlic Croutons and Basil Pesto.	75
Crispy Panko Prawns Maki Maki Roll with Crispy Panko Fried Prawns and Sriracha Mayonnaise.	89
Soft Shell Crab Maki Singaporean Soft Shell Crab Maki Roll with Crispy Crab balls and Orange Reduction.	95
Duck Teriyaki with Crunchy Duck ^(N) Slow Cooked Teriyaki Duck Maki Roll topped with Peanut Butter & Panko Duck cutlet.	89
Fried Wild Mushroom Maki ^(N) Fried Wild Mushroom Maki Roll with wild mushroom Mousse.	79

Risottos

Ossobuco with Saffron Risotto	168
Braised Veal Knuckle with Saffron Risotto.	
Truffle Risotto & Porcini Mushroom (V)	132
Acquerello Rice cooked with Porcini, Parmesan, Butter served with Black Truffle.	
Lemon & Seafood Risotto with Prawns Carpaccio (N)	132
Acquerello Rice Cooked with Mixed Seafood, Lemon, Pink Prawn Carpaccio & Pistachio paste.	

Pastas

Gnocchi with Burrata & Datterino (V)	95
Homemade Potato Dumpling Pasta cooked with Datterino Cherry Tomatoes and Parmesan Cheese, finish with Burrata Cheese.	
Ravioli with Spinach and Ricotta (V) (N)	85
Homemade Pasta Stuffed with Fresh Spinach and Ricotta Cheese cooked with Butter Sage Sauce and Spinach Almond Mousse.	
Spaghetti Carbonara	98
Spaghetti Pasta cooked with Smoked Veal Bacon, Parmesan, Egg and Black Pepper	
Black Pasta with Frutti Di Mare	135
Squid Ink Long Pasta cooked with Fresh Mixed Seafood, Cherry Tomatoes, Chili, Garlic and Extra Virgin Olive Oil.	
Tagliolini with Black Truffle & Wild Mushroom (V)	140
Egg Tagliolini Pasta cooked with Mixed wild Mushrooms, Truffle Butter, Parmesan Cheese and Fresh Black Truffle.	
Tortellini with Wagyu Beef	120
Homemade Tortellini stuffed with Wagyu Beef cooked with fontina Sauce.	
Rigatoni with Duck Ragu & Shimeji Mushroom	95
Rigatoni Pasta with Slow Cooked Duck Ragu & Shimeji Mushroom.	
Penne Arrabiata (V)	85
Penne Pasta with Spicy Cherry Tomato Sauce.	
Linguine with Black Mussels (A)	125
Linguine Pasta with Black Mussels, Cherry Tomatoes, White Wine, chili and Garlic	

All prices are subject to 5% VAT

Main Course

Pan Seared Salmon (N)	165
Salmon Steak with Fresh spinach, Pine Nuts, Pumpkin puree, Cauliflower Puree and Sour Cream.	
Spanish Jumbo Octopus	210
Slow Cooked Spanish Octopus with Spicy Mago Salsa, Borlotti Puree, Squid Ink Bean puree served with Angel Hair Pasta.	
Roasted Yellow Baby Chicken	165
Cornfed Yellow Baby Chicken with Roasted Potato Ring, Chicken Liver Pate, Pickled onion Served with Chicken Jus.	
Seabass with Seafood Fregola	215
Seabass served with Seafood Fregola and Prawn Bisque.	
Grilled Tiger Prawns	189
Lemon Marinated Tiger Prawns Served with Olives & Tomato Salsa and Lemon Mashed Potatoes.	
Roast & Crust Lamb (N) (A)	210
Roasted Lamb Loin & Almond Crusted Lamb chop Served with Polenta, Red Wine Jus and Zucchini Mint Coulis.	
Beef Tenderloin with Black Trumpet	255
Beef Tenderloin with Asparagus, Black Trumpet Mushrooms, Roasted Potatoes and Taleggio Cheese	
Veal Milanese	265
Thinly Breaded Veal Chops with Panko Crumps & Parmesan Cheese, Butter Fried, served with Roasted Bone Marrow and Caramelized Fruit.	
Beef Ribeye with Truffle Mashed Potatoes	255
Black Angus Ribeye Steak with Truffle Mashed Potatoes and Sautéed Wild Mushrooms	

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Side Dishes

Truffle Mashed Potatoes (V)

55

Mixed Green Salad (V)

40

Grilled Asparagus with Balsamic (V)

55

Sweet Potato Truffle Fries (V)

55

Roasted Potatoes (V)

45

**Sauteed Broccolini with Pine Nuts
and Roasted Garlic Flakes (N)(V)**

55

Desserts

Felice ^(N) Straciatella cheese with Fresh Fig, Eucalyptus honey, soft Amaretti, Roasted Nuts, White Chocolate & Berries.	64
Pistachio Ricotta Cheese Cake ^(N) 100% Pistachio with Fresh Buffalo Ricotta cheese served with Mixed Berry Coulis.	79
The White Lychee & Coconut Panna cotta with white chocolate & Coconut Cream.	62
Chocolate & Hazelnut Fondant ^(N) Chocolate & Hazelnut Fondant with Creamy Hazelnut Served with Vanilla Semifreddo.	62
Trio Cannoli ^(N) Sicilian Cannoli stuffed with 3 different flavored Ricotta, Hazelnuts Semifreddo with Mango Coulis.	64
Lemon Cake Homemade Warm Lemon Cake Served with Fig & Peach Coulis.	62
Pick me Up Edible Cup & Saucer filled with Classical Tiramisu.	64
Saffron Semifreddo Saffron Semifreddo Served with Wild Berries & Creamy Sweet Balsamic.	64

Kids Menu

Penne with Chicken & Mushroom Penne Pasta with Creamy Chicken & Mushrooms	50
Gnocchi with Tomato Sauce (V) Homemade Potato Dumpling cooked with Tomato Sauce	50
Spaghetti with Butter & Parmesan (V) Spaghetti Pasta cooked with Butter & Parmesan cheese	50
Chicken Milanese Fried Breaded chicken Breast served with Tomato Sauce & Mashed potatoes.	65

Shisha

115

(FLAVORS)

Double apple

Blue mist

Mint

Grape

Grape Mint

Watermelon

Watermelon Mint

Lemon Mint

Apple Mint

Orange

Orange Mint

Kiwi Mango

Cinnamon Gum

Mix Fruit