

MANZARU ITALIAN RESTAURANT

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

Antipasti – Appetizers

- Frittura di pesce** USD 32
Semolina crusted fish and seafood fry tossed with our garden parsley and roasted garlic
- Carpaccio di manzo Angus certificato con bignè al Foie gras senape e crema al Parmigiano** USD 37
Certified Angus beef tenderloin Carpaccio with Foie gras beignets, mustard and Parmesan sauce
- Burrata Pugliese con pomodori cimelio e Prosciutto di Parma (P)** USD 41
Burrata cheese with heirloom tomatoes and Parma ham
- Capesante scottate con pancia di maiale croccante su purea di piselli, Spugnole e scaglie di Tartufo Bianco Pregiato d'Alba (P)** USD 72
Seared scallops with cooked pork belly chips, pea puree, morel mushroom and white Alba Truffle flakes
{Half/Full Board Supplement \$ 20}
- Insalata di erbe bio del Nostro Orto con Agrumi e Pinoli  (V)** USD 32
Our garden mixed micro herbs with citrus segments and roasted pine nuts in a truffle honey vinaigrette
- Granchio Reale dell'Alaska in insalata con avocado remoulade di sedano, gelée di Mela verde, lime e caviale Osetra** USD 82
Alaskan King crab salad with avocado, celery remoulade, green apple gelée, lime and Osetra caviar
{Half/Full Board Supplement \$ 30}

Zuppe – Soups

- Cacciucco alla Livornese  (A)** USD 34
Traditional assorted seafood soup in a communal pot with wine, tomatoes, herbs and crusty sourdough garlic bread
- Zuppa di topinambur con girolles e tartufo nero (V)** USD 32
Jerusalem artichokes soup with girolles mushrooms and black truffle

Pasta e Risotto

- Spaghetti alla chitarra con aragosta fresca e crema di bagna cauda** USD 49
Homemade spaghetti with fresh lobster and creamy bagna cauda sauce
- Fettuccine al guanciale con funghi e crema di zucca (P)** USD 36
Bacon and wild mushroom fettuccine with pumpkin cream
- Rigatoni al ragù di ossobuco e melanzane** USD 39
Tube pasta with ossobuco and eggplants ragout

All prices are quoted in US Dollar and subject to 10% service charge and applicable government taxes

 - mild spicy

 - Contains Nuts

(P) - pork

(A) - Contains Alcohol

(V) - Vegetarian

Ravioli di barbabietola con formaggio di capra, basilico salsa di panna e noci  (V)	USD 32
Beet and goat cheese ravioli with basil creamy sauce and walnuts	
Risotto ai Frutti Di Mare e zafferano	USD 52
Saffron based risotto with tiger prawns, calamari, scallops and sun dried tomatoes	
Risotto ai funghi porcini (V)	USD 36
Risotto with porcini mushrooms and Parmigiano Reggiano	
Risotto agli asparagi con Carciofi, Foie Gras e caffè speziato	USD 42
Asparagus and artichoke risotto with Foie Gras and spiced coffee	

Secondi - Mains

Filetto di orata scottato con ratatouille e cime di piselli saltati (A)	USD 58
Pan seared sea bream fillet with ratatouille, sauteed pea tendrils and yuzu beurre blanc	
Aragosta fresca con funghi finferli gratinati al Brie tartufato	USD 105
600 grams broiled local lobster, gratinated with fresh chanterelle mushrooms and truffled Brie Thermidor style {Half/Full Board Supplement \$ 35}	
Piatto del Pescatore - Seafood Platter (for 2 persons)	USD 135
A grilled medley of jumbo tiger prawns, calamari, scallops, lobster and grilled fresh reef fish fillet served with assorted seasonal vegetables, rice pilaf accompanied with three daily prepared sauces and salsa to complement your fresh fish and seafood {Half/Full Board Supplement \$ 45}	
Fiorentina alla griglia di "Angus" certificato con patatine fritte pomodorini pachino grigliati	USD 75
Grilled Certified Angus T-bone steak with organic cherry tomato, French fries and rosemary mustard sauce {Half/Full Board Supplement \$ 20}	
Controfiletto di manzo alla griglia con cipolle caramellate asparagi e salsa al midollo di manzo (A)	USD 59
Beef rib eye fillet with beer glazed onions, asparagus and bone marrow jus	
Filetto alla Rossini	USD 92
Pan seared Angus tenderloin topped with Foie Gras and black truffle in a light natural reduction and Dijon mustard pea puree {Half/Full Board Supplement \$ 30}	
Tagliata di vitello da latte con patate confit, cavolini Bruxelles albicocche fresche e salsa al tartufo	USD 75
Pan seared milk fed veal chop with confit potato, Brussels sprouts, fresh apricots and truffle sauce {Half/Full Board Supplement \$ 20}	
Polletto alimentato al mais con porri, funghi selvatici e riduzione di scalogno	USD 52
Corn-fed baby chicken with wild mushrooms, leeks and shallot reduction	
Lombo di agnello Australiano con polenta frita e pomodori confit	USD 55
Roasted Australian lamb loin with seared polenta, tomato confit and light natural reduction	
Filetto di tonno pinne gialle con tagliolini, crema di melanzane e Burrata	USD 49
Grade super plus tuna loin with tagliolini, aubergine cream and Burrata	

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