



Menu

Starter	PRICE	AIP
Creamy Italian Stracciatella	500	...
Creamy Italian cheese with roasted organic cherry tomatoes, basil, citrus segments and pine nut pesto		
Anti-pasti	600	...
Sesame beetroot grissini, complemented by a delicate dried fruit salsa and fresh rocket leaves		
Sicilian Octopus salad	700	400
Delicate octopus served with crisp lettuce, smooth mashed potato, Kalamata olives, sundried tomatoes, capers and a touch of lemon and olive oil		
Marinated Beef carpaccio	600	250
Thinly sliced beef with truffle mayonnaise, caper tails, parmesan shavings and seasoning herbs		
Tuna Tartare alla Italiana	500	...
Delicately seasoned with chili flakes, capers, anchovy, mustard and olive oil, topped with young herbs and served with an olive tapenade crouton		

Soup	PRICE	AIP
Creamy Mushroom Velouté	400	...
Infused with cumin oil, finished with fresh basil and crisp garlic croutons		
Seafood Bouillabaisse	500	...
A fragrant Mediterranean broth with shredded fish, chives and warm focaccia bread		

All prices are VAT inclusive. | *Tous les prix incluent la TVA.*

Please note that food may contain ingredients that are considered as allergens.
La direction vous avise que la nourriture peut contenir des ingrédients qui sont considérés comme allergènes.



Pasta	Choose your own choice of pasta Penne/Spaghetti/Tagliatelle /Rigatoni/Macaroni	PRICE	AIP
Pomodoro Rustico	Fresh tomato sauce with basil pesto, toasted pine nuts, and a drizzle of olive oil	500	...
Sicilian	Fresh cherry tomatoes, olives and fried capers, finished with creamy stracciatella and aged balsamic vinegar	500	...
Seafood bisque	Clams, calamari, shrimp, seafood bisque, tarragon and fava beans	700	400
Petto di pollo	Chicken, mushroom, sun-dried tomato, chili flakes, parsley and fresh cream	600	...
Aglione Olio	Classic Italian pasta with fresh garlic, extra virgin olive oil, cracked black pepper and Pecorino Romano	600	...
Carbonara	Delicate pasta tossed with crispy bacon, parmesan cheese, cream and eggs	600	...

Main Course	PRICE	AIP
Carta Fata Fish Fillet	600	...
Delicate fish fillet steamed in carta fata, served with crunchy vegetables and a creamy champagne sauce		
Eggplant Parmigiana	550	...
Layers of grilled eggplant with tomato coulis, fresh basil, and melted cheese		
Chicken alla Milanese	650	...
Fresh rucola and yellow tomato salad, lemon vinaigrette		
Grilled Beef Sirloin	700	250
Tender sirloin paired with butternut purée, garlic broccoli, and a touch of chocolate sauce		
Signature Giant Tiger Prawn	2,700	1,800
Signature dish of grilled prawn with pasta, cherry tomatoes, garlic, and a seafood bisque reduction		
Grilled Lobster	3,200	2,700
Signature lobster served with pasta, cherry tomatoes, garlic, and a rich seafood bisque		

Pizza	PRICE	AIP
Pizza Margherita	500	...
A timeless favorite with rich tomato sauce, fresh mozzarella, oregano and a drizzle of extra virgin olive oil		
Pizza all'Aglio e Crudo	600	...
A fragrant blend of garlic paste and chili flakes, enhanced with Parmesan shavings, rocket leaves and extra virgin olive oil		
Pizza Napoletana	600	400
An authentic Mediterranean harmony of tomato, mozzarella, capers, anchovies and oregano		
Crystals Beach Chicken pizza	600	...
Tender grilled chicken with spinach pesto, creamy ricotta, onions and mozzarella		
Pizza Calabrese	600	...
A bold southern classic with spicy chorizo, salami, mozzarella, onion, bell pepper and oregano		

Risotto	PRICE	AIP
Beetroot & Truffle Risotto	600	...
A velvety risotto with wild mushrooms, finished with creamy stracciatella and a parmesan tuile		
Saffron and Shrimp Risotto	600	250
Golden saffron risotto with tender shrimp, green peas, and a sun-dried tomato tapenade		

Dessert	PRICE	AIP
Affogato	650	...
Velvety vanilla ice cream with caramelised hazelnut and pistachio noisette, finished with a shot of espresso		
Yogurt Cheesecake	650	...
Light cheesecake topped with coconut whipped ganache and compressed pineapple		
Traditional Tiramisu	700	...
Classic Italian tiramisu with cacao powder, coffee ice cream and a crisp cacao tuile		
Red Fruit Pannacota	650	...
Silky panna cotta served with seasonal red fruits, crumble and refreshing grapefruit sorbet		