

MENU

STARTER/SALADS

COLD



- Mediterranean salad with lettuce, tomatoes, cucumber, red onion, black olives, feta cheese (D) (GF) (V) (SM)
- Hamachi tiradito with truffle ponzu, jalapeño (SM) (S)
- Tuna tataki with truffle ponzu, pickled cabbage (S)
- Salmon crudo with ponzu and sesame oil (S)
- Crispy rice with tuna OR salmon OR hamachi (S) (SM) (SH)
- Poke bowl with tuna, salmon, hamachi, edamame, cucumber, wakame, lettuce mango (S) (SM)

HOT



- Miso soup (S) (V)
- Edamame with sea salt or chilly garlic (S) (VG)
- Savi's pork and prawn gyoza (S) (SH) (SM)
- Spicy lobster miso soup (S) (SH)
- Fried Mixed Seafood with calamari, prawns, local catch and Savi's "L.O.C.O." mayo (S) (SH)
- Rice paper lobster with: leeks, ginger and lemon butter sauce (S) (SH)



(GF)·GLUTEN FREE (N)·NUT (D)·DAIRY (SH)·SHELLFISH (V)·VEGETARIAN (VG) ·VEGAN (S)·SOY (SM)·SESAME AND MUSTARD
A 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE IN USD CURRENCY.
PLEASE INFORM US OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS THAT WE SHOULD BE AWARE OF.

MENU

PASTA



Handmade fettuccine with:

- Tomato and basil sauce (D) (V)
- Alfredo sauce (D) (V)

Add chicken Add prawn (SH) Add lobster (SH)

- Gnocchi alla teramana, with meatballs, tomato sauce, parmesan (D) (SM)
- Homemade stuffed ravioli of the day (S) (SH) (D)

PIZZA



- Margherita: mozzarella, tomato sauce, basil (D) (V)
- Stracciatella cheese: parma ham, sundried tomatoes, basil dressing (D)
- Pepperoni: italian spicy salami, mozzarella, tomato sauce, oregano (D)
- Hawaii: Ham, bacon, mozzarella, tomato sauce, pineapple mayo (D)

MEAT



- Chicken thigh with honey soy sauce, sauteed vegetables and coconut rice (D) (S) (SM)
- Grilled 12oz New York strip steak with mixed vegetables, mash potato, red wine gravy sauce (D)
- Herb-crusted lamb chops, mash potato, mixed vegetables, spicy gravy (D)

FISH



- Local Mahi Mahi Au Gratin with leeks, parmesan cheese, cream, jasmine rice (D)
- Local catch of the day with lemon caper butter sauce OR blackened with creole sauce, sauted vegetables, rice and peas (D)
- Grilled whole lobster with rice and peas and sauted vegetables (SH) (D)

SIDES

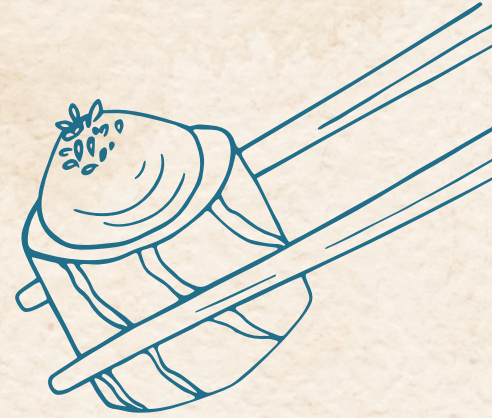


- Roasted potatoes (V) (D) (SM)
- Garlic fries with parmesan (V) (D) (SM)
- Sauted mix vegetables (VG) (GF) (D)
- Green salad (VG) (GF) (S)

MENU

SASHIMI & NIGIRI

- Fresh water eel/ Unagi
- Tuna/ Akami Maguro
- Salmon/ Sake
- Yellowtail/ Hamachi



MAKI ROLLS

- Purple vegetable roll (GF)(VG) – lettuce, avocado, cucumber, yamagobo, orange red beets
- Sake roll (D)(SM) – salmon, cream cheese, cucumber, avocado, mango, tobiko, scallion, spicy aioli
- Karai Maguro Roll (S) (SM) - tuna, cucumber, scallion, spicy mayo
- Fire cracker tuna roll(S) (SM) – tuna, cucumber, tempura flakes, jalapeño, scallion, tobiko, green chilli paste
- Chef's Noel Salmon Roll (S) (SM) - crispy seared salmon, pickled red cabbage, avocado, wakame, radish, teriyaki sauce
- Crispy prawn roll (D)(S)(SH)(SM) – prawn, mango, avocado, spicy teriyaki sauce
- Hamachi roll(S) (SM) – hamachi, asparagus, mayo, kalamansi, jalapeno, tempura flakes
- Eel roll (S) (SM)– eel, avocado, scallion, tamago, eel sauce, cucumber, crispy onion
- Kamikaze roll (SH) (SM) (S) - tuna, crispy prawn, cucumber, hot sauce
- Prime California Roll (S)(SH)(SM) - king alaskan crab, avocado, cucumber, spicy teriyaki, kataifi

M E N U

DESSERT

- Classic tiramisù (D) (V)
- Lava cake with caramel sauce (D) (V)
- Cake of the day (D) (V)
- Ice cream scoop (D) (V)



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