Cold Starter

Mediterranean Salad (D) (GF) (V)
lettuce, local tomatoes, local cucumber, red onion, black olives, feta cheese

Watermelon Salad (D) (S) (M) (V)
local tomatoes, local watermelon, beetroot, goat cheese and soy reduction

Burrata (D)
parma ham, local tomato, homemade nut free pesto and garlic bread

Hamachi Tiradito (SM) (S)
truffle ponzu, jalapeno

Tuna Tataki (SM) (S)
truffle ponzu, pickled red cabbage, wakame

Salmon Crudo (SM) (S)
ponzu, sesame oil

Crispy Rice (S) (SM) (SH)
tuna | salmon | hamachi | eel | prawn popcorn, spicy mayo and teriyaki

Smoked Cured Swordfish Carpaccio (SH) (S) (D)
pineapple ponzu, crispy quinoa

Local Mahi Mahi Ceviche (S)
capers, black olives, peppers, lemon, scallion, fried plantains

Poke Bowl (S) (SM)
tuna, salmon, hamachi, edamame, cucumber, wakame, mango

Hot Starter

Miso Soup (S)
– *Add Spicy Lobster* (S) (SH)

Edamame (S) (VG)
sea salt or chilly garlic

Fried Zucchini Chips (D) (SH)
blue cheese dip

Savi's Gyoza (S) (SH) (SM)
pork and prawn, black garlic mayo

Savi's Eggplant Parmigiana (V) (D) (SH)
tomato sauce, mozzarella, basil dressing

Tuscan Gnudi – Crispy Tuscan Dumplings (D)
filled with creamy cheese and arugula, topped with crispy guanciale (Italian Bacon)

Fried Mixed Seafood (S) (SH)
calamari, prawns, local catch, Savi's L.O.C.O mayo

Seared Scallops Scottadito (S) (SH)
cream cheese, fried sage leaf, crispy parma ham, tensuyu sauce

Fried Rice Paper Lobster Wrap (S) (D) (SH)
leeks, ginger and lemon butter sauce

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Pasta

Homemade Fettuccine Alfredo (D) (V)
(served from the parmesan wheel

- *Add Chicken*
- *Add Prawn (SH)*
- *Add Lobster (SH)*

Homemade Gnocchi With arugola pesto, sundried tomatoes and burrata (D)
add blue fin tuna tartar

Homemade Stuffed Raviolo Of The Day

Homemade Spaghetti Aglio-Olio With Clams, Garlic, Olive Oil and Chili (D) (SH)

Pizza

Margherita (D) (V)
mozzarella, tomato sauce, basil

Stracciatella Cheese (D)
parma ham, sundried tomatoes, basil dressing

Pepperoni (D)
Italian spicy salami, mozzarella, tomato sauce, oregano

Hawaii (D)
ham, bacon, mozzarella, tomato sauce, pineapple mayo

Meat

Chicken Thigh (S) (SM)
honey soy sauce, mash potato

Blackened Duck (D)
mango chutney, mash potato, sautéed mixed vegetables

New York Strip Steak Grilled 12oz (D)
red wine gravy, mix vegetables, mash potato

Herb-Crusted Lamb Chops (D)
mash potato, mix vegetables, spicy gravy

Beef Tenderloin (D)
mash potato, mix vegetables, chimichurri sauce

Japanese Wagyu Steak 5oz A5
spicy ponzu, truffle mayo, red wine gravy

Fish

Local Mahi Mahi au Gratin (D)
leeks, parmesan cheese, jasmine rice

Local Catch Of The Day Fillet (D)
blackened with creole sauce or lemon caper sauce, sautéed vegetables, rice and peas

Butterflied Scallion Crusted Snapper (D)
curry oil, jasmine rice, string beans

Miso Black Cod (D) (S)
sautéed vegetables and orange sauce

Grilled Whole Lobster (D) (SH)
rice and peas, seasonal fruits

Sides

Roasted Potatoes (V) (D) (GF) (SH)
Garlic Fries with Parmesan (V) (D) (SH)
Roasted Parmesan Corn with Spicy Mayo (D) (V) (SH)
Sautéed Mix Vegetables (VG) (D) (GF)
Green Salad (VG) (GF)

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Sashimi / Nigiri

Fresh Water Eel / Unagi
Japanese Omelette / Tamago (S)
Yellowfin Tuna / Akami Maguro
Salmon / Sake
Yellowtail / Hamachi
Bluefin Tuna / Bluefin Akami Maguro
Fatty Tuna / Otoro

Chef's Selection of Sushi

Sashimi Selection of 3
Sashimi Selection of 5
Nigiri Selection of 5
Maki Selection of 3
Maki Selection of 5

Maki Rolls

Purple Vegetable Roll (VG)
lettuce, asparagus, avocado, yamagobo, cucumber, orange red beet

Karai Maguro Roll (S) (SM)
tuna, cucumber, scallion, spicy mayo

Sake Roll (S) (D) (SM)
salmon, cream cheese, cucumber, avocado, mango, tobiko, scallion, spicy aioli

Fire Cracker Tuna Roll (S) (SM)
tuna, cucumber, tempura flakes, pickled jalapeno, scallion, tobiko

Crispy Prawn Roll (S) (D) (SH) (SM)
prawn, mango, avocado, yamagobo, spicy teriyaki sauce, spicy aioli

Tempura Soft-Shell Crab Roll (S) (D) (SH) (SM)
crab, tamago, chef Noel's sauce

Kamikaze Roll (S) (D) (SH) (SM)
tuna, crispy prawn, cucumber, hot sauce

Chef's Noel Salmon Roll (S) (SM)
crispy seared salmon, pickled red cabbage, avocado, wakame, radish, teriyaki sauce

Hamachi Roll (S) (SM)
hamachi, tempura flakes, jalapeno, asparagus, tobiko, kalamansi and ginger mayo

Eel Roll (S) (SM)
eel, avocado, scallion, tamago, eel sauce, cucumber, crispy onion

Crispy Black Cod Roll (S)
celery, miso orange paste, yukon gold potatoes

Prime California Roll (S) (SH) (SM)
king alaskan crab, avocado, cucumber, spicy teriyaki, kataifi

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Dessert

Ice Cream Scoop (D) (V)

Classic Tiramisu (D) (V)

Apple Crumble with Vanilla Ice Cream and Caramel Sauce (D) (V)

Cake of The Day (D) (V)

Molten Lava Cake with Caramel Sauce (D) (V)

Desert Wines and Digestives

Sauternes Les Carmes Rieussec

Fonseca Red Port Fine Ruby

Vigna Serre Recciotto

Amaro Montenegro

Limoncello

Sambuca

Grappa

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