

# À LA CARTE MENU

## DESSERTS



- Classic tiramisù (D) (V)
- Deconstructed key lime pie (D) (V)
- Savi's baba au rhum, glazed with coconut, chocolate and pineapple mousse (D) (V)
- Peanut, chocolate and vanilla bar
- Ice cream scoop (D)

## COLD STARTER



## HOT STARTER



## FRYER STARTER



## SALADS



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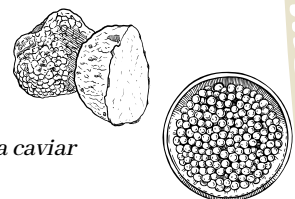
- Fiordilatte mozzarella, tomato water and coral bread (D)
- Beef tataki, daikon, lemon grass sauce (S)
- Tuna tataki, truffle ponzu, pickled red cabbage and microherbs (S)
- Crayfish carpaccio, spicy popcorn, tarragon dressing, raspberry puree and lemon mayo (S)

- Edamame with sea salt or with chili garlic (GF) (S) (VG)
- Miso soup (V)
- Spicy crayfish miso soup (SH)
- Chicken yakitori (S) (SS)
- Savi's parmigiana (D) (V)
- Savi's gyoza (S)

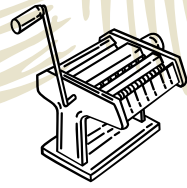
- Mix vegetable tempura with tentsuyu sauce (V) (S)
- Prawn tempura with tentsuyu sauce (SH)
- Octopus fritter, black tobiko, bonito flakes, mayo, unagi sauce
- Crispy calamari and Savi's "L.O.C.O." mayo

- Tomato, watermelon, beetroot salad, goat cheese and soy reduction (D) (V)
- Chef Dario's green salad and japanese dressing (VG)
- Quinoa, crispy chickpeas, red pepper, cucumber, corn, green mango (VG)
- Seaweed salad, apple dressing, red radish (GF) (VG)

*Upgrade your experience by adding italian summer black truffle or oscietra caviar*



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## PASTA, RISOTTO AND NOODLES



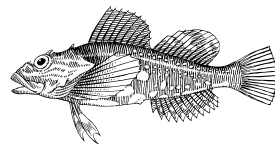
## ROMAN PIZZA

ROMAN PIZZA IS AN ANCIENT,  
HEALTHIER, CRISPY AND MORE  
DIGESTIBLE VERSION OF THE  
CLASSIC NEAPOLITAN PIZZA.  
SERVED WITH FRESH TOPPINGS

## MEAT



## FISH



## SIDES



Homemade chitarra with duck ragout (D)  
Homemade gnocchi " Cozze e Vongole" with clams, mussels and cherry tomato (SH)  
Black ink noodles:  
Vegetables (V)  
Chicken  
Prawn (SH)  
Lobster (SH)  
Parmesan Risotto:  
Goat butter, parmesan 24 months (D)  
Lobster (SH)

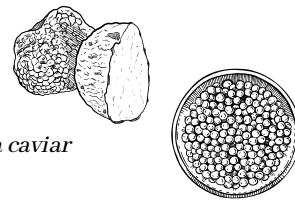
Stracciatella cheese, parma ham, sundried tomato and basil dressing (D)  
Smoked mozzarella cheese, broccoli and Italian sausage (D)  
Tomato sauce, mozzarella, Italian spicy salami (D)  
Four cheese, pesto (D)

Savi's angus patty melt with onion, mushroom and truffle mayo (D) (S)  
Miso chicken and green salad (S)  
Prime ribeye steak 12oz with red wine gravy and Savi's remoulade salad (S)  
Spicy saddle lamb with roasted pepper and puffed black rice  
Japanese wagyu A5 5oz with spicy ponzu, truffle mayo, red wine gravy

Parmesan mahi mahi gratiné with potatoes, capers, anchovies, black olives and tomato sauce (D)  
Chilean seabass, braised leek, onion salad, tiger milk (D)  
Half grilled lobster with stir-fry rice, hollandaise sauce and seasonal mix fruit (D)  
Miso black cod with orange sauce (S)

Rice stuffed tomato (VG) (V)  
Peperonata à la minute (GF) (VG)  
Roasted truffle corn (V)  
Roasted potatoes (VG) (S)  
Mix pickled vegetables (VG) (S)

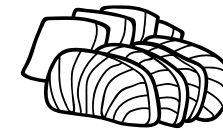
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(GF)-GLUTEN FREE (N)-NUT (D)-DAIRY (SH)-SHELLFISH (V)-VEGETARIAN (VG) -VEGAN (S)-SOY(SS)-SESAME  
A 15% SERVICE CHARGE AND 13% GST WILL BE ADDED TO YOUR BILL. ALL PRICES ARE IN USD CURRENCY.  
PLEASE INFORM US OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS THAT WE SHOULD BE AWARE OF.

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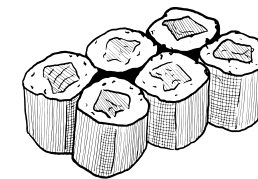
## SUSHI SASHIMI & NIGIRI 2 PCS



## CHEF'S SELECTION OF SUSHI SHARING PLATTERS



## MAKI

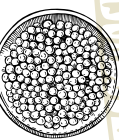
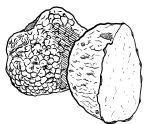


Prawn/ Ebi  
Fresh water eel/ Unagi  
Tuna / Akami maguro  
Salmon / Sake  
Scallop/ Hotate  
Yellow tail/ Hamachi  
Sea urchin/ Uni (*only nigiri*)  
Fatty Tuna / Otoro

Sashimi selection of 3  
Sashimi selection of 5  
Nigiri selection of 5  
Nigiri selection of 7  
Maki selection of 3  
Maki selection of 5  
Temari of 9

Purple vegetable roll - lettuce, asparagus, avocado, cucumber, yamagobo, passion fruit (GF) (VG)  
Vegetable roll - lettuce, asparagus, avocado, cucumber, yamagobo, passion fruit (GF) (VG)  
Sake roll - salmon, cream cheese, cucumber, avocado, mango, tobiko, scallion, spicy aioli  
Karai maguro roll - tuna, cucumber, scallion, spicy mayo (GF)  
Tempura crab roll - soft-shell crab, cucumber, tamago, kimchi mayo (GF) (S)  
Wild black tempura roll - prawn, cucumber, avocado, Savi's spicy sauce, masago arare (SH)  
Eel roll - eel, avocado, scallion, tamago, eel sauce, cucumber, crispy onion(S)  
Hamachi roll - hamachi, asparagus, masago arare, truffle mayo (S)

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