

# a.zeta kitchen

## tasting menu

customise your own menu

### Amuse-bouche

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#### **Homemade bread with condiment 8**

additional EVO oil or butter 4

### STARTER

#### **House mixed salad**

vegetables, herbs, condiments, shaved Grana Padano cheese

#### **Eggplant cannolo**

buffalo mozzarella "snow", semi-dried tomato, basil gel

#### **Vegetable minestrone**

pesto "bottoni"

#### **Prawn tartare**

crispy pork crackling, lemon-scented ink dressing

#### **Seafood guazzetto**

mixed seafood, piquant crab essence, garlic grissino

(additional RM6)

#### **24 months cured Parma ham**

parmesan-balsamic lollipop, EVO oil focaccia

#### **Italian cold cuts and cheeses (min. 2 pax)**

homemade bread, pickles

(additional RM10)

### MIDDLE COURSE

#### **Signature a.zeta choice of pasta from the display**

with choice of

#### **Fresh tomato sauce**

OR

#### **Mushroom ragout**

OR

#### **Traditional Bolognese**

#### **Gnocchi & zola**

walnut pesto, gorgonzola sauce, shaved celery

#### **Taglierini**

bay bug tails, tomato-bisque sauce

(additional RM15)

#### **Spaghetti chitarra**

prawn, cuttlefish, spicy sausage ragout

#### **Cappellacci**

a.zeta version of Roman "cacio & pepe"

#### **Parmesan risotto**

truffle & mushroom "pesto"

## MAIN COURSE

### **Spanish mackerel**

smoked pancetta, leek, laurel-wine reduction

### **Snapper**

zucchini, clams, roasted garlic, fresh tomato coulis

### **Pork head "cotecchino"**

kale, purple carrot, onion, Venetian horseradish sauce

### **Suckling lamb leg**

(slow-roasted)

potato duet, lamb jus, basil oil

(additional RM36)

### **Organic chicken**

(butter-roasted)

capsicum "peperonata"

### **Black Angus "all'olio"**

(poached in olive oil)

A modern approach to the traditional Lombardy delicacy

(additional RM36)

## DESSERT

### **Panna cotta**

poached pear, caramel syrup, chocolate pearls, pear sorbet, almond tuille

### **Tiramisu**

Original recipe from "Le Beccherie Restaurant" in Treviso

### **Soft core lemon flan**

peach sorbet, basil sauce

(additional RM6)

### **Coffee affogato**

vanilla ice cream, espresso

### **Seasonal fruit platter**

### **Homemade ice cream & sorbets**

(please check with our floor staff on available flavours)

## CHEF'S SELECTION CHEESE PLATTER

**Selection of 3** 36

**Full selection** 63

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### **tasting menu sets**

STARTER & MIDDLE COURSE **RM72**

STARTER & MAIN COURSE **RM90**

MIDDLE COURSE & MAIN COURSE **RM100**

STARTER, MIDDLE COURSE & MAIN COURSE **RM132**

STARTER, MIDDLE COURSE, MAIN COURSE & DESSERT **RM148**

ADDITIONAL DESSERT **RM24**

ADDITIONAL ICE CREAM (PER SCOOP) **RM14**

Prices are subject to 10% service charge