

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

#### **Soft truffle mozzarella**

watermelon carpaccio, walnut crumble, rocket leaves, balsamic pearls

#### **63°C free-range egg**

braised portobello, bacon bits crispy potato

#### **Smoked tuna**

capsicum jelly, fermented fennel, candied orange, spicy dressing

#### **Crab flan**

tomato & black tea infusion

#### **Parma ham consommé**

white truffle and parmesan crêpe

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

homemade bread, pickles

(additional RM8)

### MIDDLE COURSE

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

with choice of

#### **Fresh Cameron Highland tomato sauce**

OR

#### **Mushroom ragout**

OR

#### **Traditional Bolognese**

#### **Goat cheese risotto**

vegetable "dust"

#### **Spinach taglierini**

unpasteurized butter, 24 months aged parmesan

#### **Bay bugs black sesame ravioli**

miso butter, chilli threads

(additional RM10)

#### **Cappellacci**

a.zeta version of Roman "cacio & pepe"

#### **Bigoli**

Vicenza traditional recipe with duck entrails ragout

## MAIN COURSE

### **Barramundi fillet**

capers, black olives, spicy cherry tomato broth

### **King prawns**

(butter-grilled)

vegetable & squid "tagliatelle", sweet garlic sauce  
(additional RM12)

### **Iberian pork cutlet**

(grilled)

rosemary potatoes, honey balsamic reduction  
(additional RM22)

### **Winter duck**

duck breast, celeriac, falling leaves, red wine sauce

### **Black Angus**

(pan-roasted)

a.zeta "mac & cheese", smoked paprika purée  
(additional RM24)

## 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)

### **Dark chocolate**

(crèmeux)

berries and vanilla sauce, orange tuille

### **Coffee affogato**

vanilla ice cream, espresso

## CHEF'S SELECTION CHEESE PLATTER

**Selection of 3** 36

**Full selection** 63

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### **tasting menu sets**

STARTER & MIDDLE COURSE **RM84**

STARTER & MAIN COURSE **RM102**

MIDDLE COURSE & MAIN COURSE **RM112**

STARTER, MIDDLE COURSE & MAIN COURSE **RM144**

STARTER, MIDDLE COURSE, MAIN COURSE & DESSERT **RM160**

ADDITIONAL DESSERT **RM24**

Prices are subject to 10% service charge