

# 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

#### **“Pane e cipolla”**

a.zeta interpretation of the humble onion

#### **Parmigiana**

(served warm)

zucchini, parmesan, buffalo mozzarella, semi-dried tomato, basil “gel”

#### **Smoked tuna**

capsicum jelly, fermented fennel, candied orange, spicy dressing

#### **Cuttlefish gonads**

celery, red onion, green apple, ink “coral”

#### **Tomato bisque**

piquant prawn and pork quenelle

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

homemade bread, pickles

(additional RM8)

**Chef’s selection of cheeses**

traditional condiments

### 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**

**Parmesan risotto**

truffle and mushroom “pesto”

**Garden Gnocchi**

(carrot, pumpkin, spinach, potato, beetroot)  
sweet garlic sauce, parsley oil

**Chitarra**

crayfish, red capsicum fondue  
(additional RM10)

**Taglierini**

shelled venus clams, white wine sauce, lemon dust

**Lamb tortelloni**

smoked eggplant sauce, ewe cheese fondue

**Bigoli**

Vicenza traditional recipe with duck entrails ragout

## MAIN COURSE

### **Barramundi fillet**

mussels, white radish confit, saffron sauce

### **Sea prawns**

spicy sausage, courgette, cuttlefish veil  
(additional RM10)

### **Iberian pork cutlet**

(grilled)  
rosemary potatoes, honey balsamic reduction  
(additional RM22)

### **Duck leg**

(confit)  
truffle mashed potatoes, duck jus

### **Lamb loin**

roasted eggplant, mint-tomato brunoise, lamb jus

### **Veal**

(slow-roasted)  
green pea purée, asparagus, heirloom carrots, anchovy-caper sauce  
(additional RM22)

## 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