

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

#### **Gorgonzola tartlet**

black truffle, quince paste, roasted pumpkin, beetroot gel

#### **Soft truffle mozzarella**

watermelon carpaccio, walnut crumble, rocket leaves, balsamic pearls

#### **Smoked tuna**

capsicum jelly, fermented fennel, candied orange, spicy dressing

#### **Scallop & prawn**

broccolini pesto, cured lard  
(additional RM12)

#### **Wild mushroom soup**

chestnut dumpling, truffle oil

#### **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"

#### **Potato gnocchi**

sautéed bay scallops, chives, bacon tidbits

#### **Chitarra carbonara**

pork cheek "guanciale", duck egg sauce, black peppercorn

#### **Taglierini**

sea prawn tails, prawn jus  
(additional RM8)

#### **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

### **Dragon grouper**

mignonette potatoes, black olives, roasted fennel, orange-tomato broth  
(additional RM8)

### **Organic chicken**

(pan-fried)  
ceps mushroom, fingerling potatoes, taleggio cheese sauce

### **Iberico steak**

quince paste, sauerkraut, smoked pork consommé  
(additional RM30)

### **Suckling lamb leg**

(slow-roasted)  
potato duet, lamb jus, basil oil  
(additional RM16)

### **My mum's roasted veal**

chef's memory of his childhood  
(additional RM16)

## 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 lava**

(cru sauvage)  
homemade vanilla ice cream

### **Crêpe**

frozen berries, almonds, caramelised pastry,  
warm white chocolate sauce

### **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