ALKAFF MANSION
RISTORANTE

Gourmet Menu

Carpaccio di Salmone Marinato, Insalata Riccia e le sue Uova
Marinated Scottish Salmon 'Carpaccio' with Yellow Frisée Salad & Salmon Roe
Nino Franco, Prosecco Rustico NV

Gnocchi all'Astice con Pomodori Freschi e Mentuccia
Homemade Potato Dumpling with Canadian Lobster in Fresh Tomatoes & Mint
Sleeping Giant, NZ Chardonay 2005

Merluzzo al Forno, Vellutata di Porri con Ragu' di Funghi Porcini
Oven Baked Atlantic Cod with Leek Velouté & 'Porcini' Mushrooms Ragout
Sleeping Giant, NZ Chardonay 2005

Or

Punta di Manzo a Bassa Temperatura, Patate Charlotte & Castagne Fondenti
Slow Cooked US Prime Beef Short Ribs with Potatoes 'Charlotte' & Chestnuts Fondant
Chianti Classico, Riecine, Sangiovese 2010

'Cheese Cake' Semifreddo, Coulis di Arance Rosse con Zeste Croccanti
President Cream Cheese 'Parfait' with Blood Orange Coulis & Candy Orange Zest
Albino Rocca Moscato D'asti 2011

Customized by Executive Chef Marco Guccio

$108++
Additional $40++ with Wine Pairing

Prices are subject to 10% service charge and 7% goods & services tax.

A LA CARTE

ALKAFF MANSION
RISTORANTE

Antipasti

Burratina, Rucola e Pomodori
Italian 'Burratina' from Andria with Rocket Salad & 'San Marzano' Tomatoes
26

Insalata di Spinaci, Nocciole e Riduzione al Balsamico
Baby Spinach Salad with Balsamic Reduction & Toasted Hazelnuts
18

Crudité di Carciofi Sardi, Pecorino e Fichi
Sardinian Artichoke Salad with Tuscany 'Pecorino' Cheese & Figs
22

Carpaccio di Salmone Marinato, Insalata Riccia e le sue Uova
Marinated Scottish Salmon 'Carpaccio' with Yellow Frisée Salad & Salmon Roe
26

Insalata di Gamberi Rossi, Pomodori al Sale e Pesche Candite
Red Prawns 'Carabinero' Salad with Italian Tomatoes & Yellow Peach Confit
32

Freschezza d'Ostriche
½ Dozen of Oysters
30

Cappellini d'Angelo Freddi, Ostriche e Caviale
Angel Hair Cold Pasta with Oysters & 'Oscietre' Caviar
32

Carpaccio di Manzo, Parmigiano Reggiano e Mostarda
Australian Wagyu Beef 'Carpaccio' with Grated Parmesan Cheese & Dijon Mustard Dressing
24

Fegato d'Anatra, Composta di Mele Rosse e Frutti di Bosco
Pan Seared 'Rougie' Duck Liver with Red Apples 'Compote' & Blackberries Sauce
32

Selezioni di Salumi
Selection of Cold Cuts: Bresaola, Mortadella, Salami & Parma Ham
Serving for two
42

Chef's Recommendation

Prices are subject to 10% service charge and 7% goods & services tax.

ALKAFF MANSION
RISTORANTE

Zuppe del Giorno

Zuppa di Asparagi Verdi e Tartufo
Green Asparagus Soup with Black Truffle Scent
16

Bisque d'Aragosta al Profumo di Dragoncello e Arancia
Lobster Broth 'Bisque' with Tarragon Scent & Orange
24

Le Paste

Spaghetti al Pomodoro di San Marzano e Basilico
Spaghetti with Fresh 'San Marzano' Tomatoes & Basil
24

Tagliolini con Finferli al Vino Bianco
Homemade 'Tagliolini' with Chanterelle Mushrooms in White Wine Sauce
28

Linguine al Granchio e Bottarga di Muggine
Linguine with Spanner Crab & Grated Grey Mullet Roe 'Bottarga'
36

Gnocchi all'Astice con Pomodori Freschi e Mentuccia
Homemade Potato Dumpling with Half Canadian Lobster in Fresh Tomatoes & Mint
38

Pappardelle al Sugo di Maiale alla Volterrana Marinato 7 Giorni
Homemade 'Pappardelle' with Black Pork Ragout Marinated Seven Days in Red Wine
28

Ravioli di Vitello ai Funghi Porcini al Profumo di Tartufo
Homemade Veal 'Ravioli' in Alba Truffle Cream Sauce & 'Porcini' Mushroom
28

Casoncelli di Zucca, Fonduta di Taleggio e Ristretto di Vitello
Handclosed Pumpkin 'Casoncelli' with 'Taleggio' Cheese Fondue & Veal Jus
26

Risotto ai Funghi Porcini e Timo
'Porcini' Mushroom Risotto Superfino 'Acquerello' with Thyme
28

Rigatoni all'Amatriciana
Rigatoni 'De Cecco' Classical Amatriciana Style
22

Chef's Recommendation

Prices are subject to 10% service charge and 7% goods & services tax.

ALKAFF MANSION
RISTORANTE

Secondi di Pesce

Orata al Forno, Caponata di Verdure e Salsa al Limone
Oven Baked Seabream from Italy with Sicilian Caponata & Lemon Sauce
Serving for Two
78

Rana Pescatrice, Coulis di Pomodori, Asparagi Verdi e Patate Croccanti
Pan Seared Mediterranean Monkfish with Tomato Coulis, Green Asparagus & Crispy Potatoes
44

Merluzzo al Forno, Vellutata di Porri con Ragu' di Funghi Porcini
Oven Baked Atlantic Cod with Leek Velouté & 'Porcini' Mushrooms Ragout
44

Aragosta alla Griglia, Insalata d'Arancia e Salsa Bernese
Grilled Whole Canadian Lobster with Orange Salad & 'Béarnaise' Sauce
80

Secondi di Carne

Costata di Manzo alla Griglia, Patate al Forno e Insalata di Rucola
Grilled 240 Days Grain Fed Black Angus 'Cote de Boeuf' Stockyard from Queensland
Serving for two
128

Punta di Manzo a Cottura Lenta, Patate Charlotte e Castagne
US Prime Beef Short Ribs with Potatoes 'Charlotte' & Chestnuts Fondant
42

Maialino a Bassa Temperatura, Sedano Rapa e Frutti di Bosco
Slow Cooked Suckling Pig with Celery Root & Wild Berries Sauce
42

Carre' d'Agnello al Forno, Cipolline Glassate al Balsamico e Mostarda in Grani
Oven Baked Lamb Rack from England with Glazed Pearl Onions & Grain Mustard Sauce
44

Contorni

Grilled US Green Asparagus
12

Oven Baked Charlotte Potatoes
12

Mixed Salad with Tomatoes
12

Chef's Recommendation

Prices are subject to 10% service charge and 7% goods & services tax.

ALKAFF MANSION
RISTORANTE

Dolce della Casa

Tortino al Cioccolato, Gelato alla Vaniglia e Caramello
Valrhona Chocolate Cake with Vanilla Ice Cream & Caramel Sauce
16

Zabaione al Marsala e Frutti di Bosco
Gratinated Fresh 'Marsala' Sabayon with Fresh Mixed Berries
14

Semifreddo al Cioccolato Bianco e Caffe'
White Chocolate & Coffee 'Parfait' with Espresso Sauce & Hazelnut Meringue
14

Panna Cotta alla Vaniglia, Frutti di Bosco e Salsa al Lamponi
Vanilla 'Panna Cotta' with Mixed Berries & Raspberry Sauce
14

Alkaff Mansion Tiramisu'
Homemade Tiramisu' with 'Savoiardi' & 'Mascarpone' Cream
14

'Cheese Cake' Semifreddo, Coulis di Arance Rosse con Zeste Croccanti
President Cream Cheese Cake 'Parfait' with Blood Orange Coulis & Candy Orange Zest
16

Affogato alla Vaniglia
Homemade Vanilla Ice Cream with a Single Shot of Espresso
9

Selezioni di Formaggi Italiani
Italian Cheese Selection served with Fruit Bread:
Taleggio, Gorgonzola & Parmigiano Reggiano
26

100g Parmigiano Reggiano Aged 18 Months
12

Chef's Recommendation

Prices are subject to 10% service charge and 7% goods & services tax.