

amankila

THE TERRACE

Let us know if you have any food allergies, intolerances, restrictions, or dietary requirements before placing your order.

# TERRACE RESTAURANT

## ANTIPASTI

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### BURRATA ALLA TOSCANA - *d*

Zucchini, strawberry, asparagus lime mint puree

### BALLOTINE DI PESCE ALLA BARBABIETOLA - *d, sf*

Beetroot flavored local white fish, sardine capers mayo, cucumber, mixed herb

### TARTARE DI FILETTO - *g, sf*

Marinated wagyu beef chunks, black caviar, quill egg yolk, fresh garden herbs

### PERA CON IBERICO - *d, n*

Freshly cut Iberico ham, camembert cheese, fresh mint, homemade grape jam and walnut

## INSALATE

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### AVOCADO ESTIVO - *d, n*

Semi dried Cherry tomatoes, red onion, ricotta cheese, barley, fresh mints, black sesame, green lime dressing

### POMODORI ARROSTO - *d, n*

Fresh herb flavored Roma tomatoes, fresh cheese cream, basil pesto, grilled eggplant & zucchini, balsamic glaze

### INSALATA TRITATA - *d*

Lettuce, rocket, red cabbage, mint, pomegranate, cucumber, tomato, cheese paste, lemon & orange dressing

### MILANO VERDE NOTTE - *d, n*

Green garden leaves, grilled zucchini & eggplant, pomegranate, mint, ricotta, pistachio

## ANTIPASTI CALDI

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### POLPO POMODORO - *d, sf, n*

Octopus leg, home dried tomatoes, caper berries, black calamata olives, walnut butter sauce

### GAMBERI ALLE MANDORLE - *d, sf, n*

Prawns, bisque sauce with cream, almonds

### ARANCIHINI DI ZUCCHINI MELANZANE - *d*

Fried arancini zucchini & bocconcini balls, tomato sauce

### PATATE AL FORNO HERRING CAVIAR - *d, sf*

Baked potato gratin, mascarpone cream, caviar

5.30 pm - 10.30 pm

g - gluten | d - dairy | n - nuts | vg - vegan | v - vegetarian | sf - seafood | p - pork

All prices shown are in thousands of rupiah and are subject to 21 % government tax and service charge

Only available at Terrace restaurant for dinner time, limited seating and reservation required

## PRIMI

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FETTUCCHINE CON LE SARDE - *d, sf, g*

Homemade fettucine, sardines, garlic olive oil sauce, capers, parsley breadcrumbs

ORECCHIETTE AL RAGU - *n, d*

6 Hours baked lamb ragu, basil, crunchy walnut, grated parmesan

SPAGHETTI CACIO E PEPE - *v, d, g*

Pecorino cream, toasted black pepper

RISOTTO AL NERO - *d, sf*

Squid ink acquerello rice, scallop, prawn, salmon caviar, ricotta cream

RICOTTA GNUDI - *d*

Homemade gnudi, blue cheese, truffle butter sauce, truffle oil

## SECONDI

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TAGLIATA

M5 Australian wagyu tenderloin, rocket, Parmesan, aged balsamic

MILANESE - *p, g, d*

Iberico pork chop, citrus salt, watercress

AGNELLO SCOTTADITO - *n, d*

Grilled lamb chops, caponata, baked mini potatoes

CAPPELETTI DI MELANZANE ALL'ARAGOSTA - *g, sf, d*

Smoked eggplant, lobster cappelletti, whole tail Lobster medallion, salmon caviar, dill, semi dried tomatoes, lemon cream sauce

CERNIA SOUS-VIDE - *d, sf*

Souse-vide grouper fish, grilled leek, green cream

## CONTORNI

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PATATE AL ROSMARINO - *v, d*

Rosemary and garlic sautéed potatoes

SPINACI AL BURRO - *v, d*

Sauteed butter spinach

ASPARAGI GRIGLIATI - *v, d*

Grilled asparagus, Parmigiano, herbs

## DOLCI

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BANANA SEMIFREDDO - *d, g*

Wild berries sauce

MAMMA TIRAMISU - *g, d*

Home style tiramisu foam, chocolate ice cream

5.30 pm - 10.30 pm

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