



Light bites

Also great while enjoying a glass of wine

Bruschetta

7.5

with freshly chopped tomatoes, basil and extra virgin olive oil

with sautéed mushrooms drizzled with truffle oil

smothered in garlic butter, toasted with parmesan and mozzarella

with pancetta, tomatoes and pesto

Starter

S Tuna Carpaccio

16

Line caught Maldivian tuna rolled in pepper and herbs, finished with extra virgin olive oil, rocket leaves and Reggiano parmesan

Caprese salad

19

Slices of vine ripened tomatoes with buffalo mozzarella extra virgin olive oil and basil.

★ Duck Foie Gras

34

Delicate foie gras pan seared, served with mesclun leaves and grilled apple

S "Anantara signature Caesar salad"

20

Spun on ice for you table-side with cos lettuce, parmesan, anchovies and garlic croutons

Seared Scallops

28

Seared scallops with roasted garlic, crisp pancetta, sun dried tomatoes, onion and fine herbs

Wild Ruccola & feta salad

17

Tossed with a reduced balsamic dressing, asparagus spears, avocado and crumbled feta

S Garlic Prawn

24

An old favorite from the coast, simply tossed with garlic, white wine, cream and a touch of lemon

Tomato Soup

12

braised with garlic, bacon and herbs, finished with sour cream

Trapanese Minestrone

14

Italy's best known soup finished with an almond pesto

S Signature terrazzo dish

★ Supplement of USD 12 in full board & half board meal plan

■ Supplement of USD 18 in full board & half board meal plan

◆ Not available on full board and half board packages

Prices are in US Dollars and are subject to 10% service charge

Home made

S Lobster ravioli	34
Lobster filled ravioli with basil, tomatoes, olive oil and lemon butter sauce	
Herb Linguine	25
Homemade linguine tossed with porcini and button mushrooms, spinach leaves, tomatoes and torn basil leaves	
Hand rolled Gnocchi	25
Potato gnocchi tossed in a parmesan cream sauce with asparagus spears and baked in the pizza oven	
Saffron Pappardalle	31
Home made Pappardalle tossed in a rich cream sauce with flaked wild Alaskan salmon	
Prawn risotto	32
Arborio risotto cooked with white wine and prawns, finished with parmesan and basil	
Chicken & truffle Risotto	28
Sautéed chicken breast, button mushrooms with Arborio risotto, green peas and parmesan cheese, finished with truffle oil	

Classic Pastas

Your choice of spaghetti or penne in any of the following styles

Starter/Main

Napolitana - Home made tomato sauce with fresh torn basil leaves	18/22
Carbonara - Bacon, cream and parmesan finished with an egg yolk	20/24
Bolognese – classic Italian meat ragout	22/26
Romana – mushrooms, bacon, garlic in a cream and cheese sauce	20/24
Marinara – seafood in a garlic tomato sauce with white wine	24/32
Aglio e olio - Garlic and extra virgin olive oil	16/20

Do you have a favorite??

Please ask, if we can, we will be more than happy to make it for you

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Pizza

(Our pizzas are made with a thin crust using extra virgin olive oil)

Margherita Tomato, mozzarella and fresh basil	20
Prosciutto Tomato, mushroom, mozzarella, prosciutto and arugula	25
Sciciliana Tomato, onion, pepperoni, mozzarella and fresh basil	23
Gorgonzola, Pizza with gorgonzola cheese, sun dried tomato and parmesan shaving	23
Vegetarian Fresh tomato, mushroom, mozzarella cheese, pesto and fresh baby spinach	21
Al Tonno Tomato sauce, tuna and mozzarella cheese	21
Calzone An enclosed pizza filled with calabrese salami, capsicum, tomato and cheese	23
Spinach Topped with tomato, sautéed spinach and mushrooms, baked with mozzarella and finished with an egg	25
Pizza Terrazzo - two on one Can't decide which pizza, then choose two styles from above	28

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Main course

★ Rack of Lamb	42
Basted with garlic and rosemary, served with pan fried gnocchi tossed with green olives, tomatoes and herbs, finished with a natural lamb jus	
Veal Parmigiana	36
Breaded veal topped with home made tomato sauce, parmesan and mozzarella Cheese, baked in the pizza oven. Served with a side salad	
Grilled red snapper	30
Fillets of snapper served with crushed potatoes, candied lemon zest, fresh basil and wilted rocket leaves, drizzled with herb oil and fried capers	
S Duck breast	34
Cannellini beans braised with fresh thyme, speck and home made duck sausage, served together with a pomegranate duck jus	
▣ Beef Tenderloin	48
Char grilled black angus on roasted root vegetables and twice reduce red wine sauce	
S Terrazzo Salt baked fish – cracked table side	36
A fantastic way of cooking, keeping all the juices and aroma inside. Please allow us 40minutes, sorry but it is not the same if we rush!	

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Desserts

Traditional tiramisu	15
A rich coffee and mascarpone dessert with marinated finger sponge and finished with cocoa powder.	
Signature chocolate mousse	15
Chocolate mousse served in a tui.	
Classic panna cotta	15
Served with raspberry coulis.	
Apple crumble	14
Served with whipped cream.	
Marinated goats cheese	18
Served with rosemary, thyme and roasted garlic served with sweetened quince paste, Water wheel crackers and muscatels	
Lime and coconut crème brûlée	14
Served with Lime sorbet and toasted coconut shavings	
Exotic fruit salad	14
Soaked with orange liqueur and served with a trio of sorbets	
Layers of golden pastry	15
Filled with hazelnut and chocolate mousse dusted with icing sugar and Served with mango leaves	
Warm chocolate cake	16
Smothered in hot chocolate sauce served with chocolate chip ice cream	
Egyptian style bread & butter pudding	12
Served warm with vanilla sauce	
■ "Crepe Suzette"	45
<i>(Min 2 people)</i> A classic flambéed table side with orange, grand marnier and sugar served with ice cream and sauce anglaise	
★ Seasonal berries with bourbon, vanilla ice cream and berry sauce	20
Ice cream and sorbet	5
<i>(per scoop)</i> Please ask your waiter for our selection of home made ice creams and sorbets	

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