



THE ÆNEID DEGUSTATION

menù

I

divertito

Venus & Anchises

cantaloupe granita, crisped salame, prosciutto di parma

II

aperitivo freddo

Lonesome Vales

rillettes of trout, bavarese verde

III

aperitivo caldo

Carthage Burns

prosciutto-wrapped pan-roasted scallop, grappa flambé

IV

antipasto

The Sirens

chilled acqua di pomodoro poured over a salad buffalo mozzarella, green olive,
and caramelised balsamic cherry tomato

V

primo

Sybil's Treat

gnudi, amaretto-infused sage brown butter

VI

intermezzo

Lethe

frosted sapphire martini

VII

secondi

Allecto

medley of octopus, shrimp and clams in fiery-hot smoked arrabiata

or

Iulus

brûlée confit pork belly strip alla cacciatora

VIII

dolce

Juno Capitolina

sbriciolata of ricotta, fig, and pomegranate with amaretto

RM399.00 per guest

for a private dining experience for groups of 6–14

A RM200/guest deposit is required to secure a reservation

Corkage is free of charge. 10% service charge is applied to the final bill.

Terms & Conditions apply
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www.altigusti.com