

TERRA

- Land of Italy



3-COURSE 60,000 / 4-COURSE 90,000

A choice of APPETIZER

TONNATO

Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil

BRUSCHETTA CAPONATA BURRATA

Grilled ciabatta bread, vegetable caponata, Burrata, fresh summer Norcia black truffle

PROSCIUTTO DI PARMA E MELONE

Parma ham Gran Riserva, melon

A choice of PASTA or RISOTTO

FUSILLI CON RICOTTA

Fusilli, eggplant, homemade ricotta, tomato, basil, Parmesan

TAGLIATELLE ALLA NORCINA

Egg tagliatelle, fresh summer Norcia black truffle, pork white ragu sauce, Parmesan

LASAGNA NAPOLETANA

Authentic Neapolitan style lasagna, boiled egg, Parmesan, homemade ricotta, mozzarella, tomato, meatball

UPGRADE or CHOICE of MAIN

3-COURSE / 4-COURSE

CAPOCOLLO ALLA GRIGLIA (120g)

Grilled Iberiko pork neck, double cooked onion, green pea, balsamic vinegar aged 15 years, extra virgin olive oil

+10 / Free

COSTOLETTE DI AGNELLO (160g)

Grilled New Zealand lamb chop, roasted baby potato, green asparagus, Italian salsa verde

+20 / +10

TAGLIATA DI MANZO (120g)

Grilled Australian Black Angus beef striploin MB3, rucola, Parmesan, balsamic vinegar aged 15 years

+20 / +10

FILLETTO DI MANZO (100g)

Grilled Australian Black Angus beef tenderloin MB3, potato gratin, green asparagus, tomato, chianti red wine sauce

+25 / +15

DESSERT (3-COURSE)

CHOCOLATE PROFITEROLE

Whipped cream, dark chocolate ganache

MARE

- Sea of Italy



3-COURSE 60,000 / 4-COURSE 90,000

A choice of APPETIZER

POLIPO

Grilled octopus, squid black ink, fennel, tomato salsa, herb salad

SALMONE AFFUMICATO

Home-smoked salmon, sour cream, chive, caper berry, red onion

CARPACCIO DI SPIGOLA

Halibut, zucchini, carrot, celery, lemon zest, extra virgin olive oil, lemon juice

A choice of PASTA or RISOTTO

RISOTTO FRUITTI DI MARE

Risotto rice, zucchini, abalone, clam, squid, prawn, snapper, seafood stock

SPAGHETTI CALAMARETTI VONGOLE

Datterino yellow tomato sauce, squid, clam

LINGUINE ALL'ASTICE

Fresh linguine, Canadian lobster, cherry tomato, herb, garlic

+15

UPGRADE or CHOICE of MAIN

3-COURSE / 4-COURSE

MERLUZZO CON FAGIOLI

Pan-roasted fillet of cod, cold summer-bean salad, red onion, celery, olive oil, lemon juice, parsley, lemon zest, herb salad

+10 / Free

COSTOLETTE DI AGNELLO (160g)

Grilled New Zealand lamb chop, roasted baby potato, green asparagus, Italian salsa verde

+20 / +10

TAGLIATA DI MANZO (120g)

Grilled Australian Black Angus beef striploin MB3, rucola, Parmesan, balsamic vinegar aged 15 years

+20 / +10

FILLETTO DI MANZO (100g)

Grilled Australian Black Angus beef tenderloin MB3, potato gratin, green asparagus, tomato, chianti red wine sauce

+25 / +15

DESSERT (4-COURSE)

ZUPPETTA NAPOLETANA

Puff pastry, vanilla pastry cream, sugared cherry

PIZZE PIZZA

SPECIALITY PIZZA

TARTUFO NERO

Mozzarella, ricotta, mushroom, rucola, fresh black truffle

36

SALMONE

Homemade smoked salmon, zucchini, straciatella, rucola, lemon zest

34

SALSICCIA

Pork sausage, scamorza, mozzarella, roasted potato

32

CLASSIC PIZZA

PROSCIUTTO E RUCOLA

Cherry tomato, Parma ham, mozzarella, rucola, basil

34

QUATTRO FORMAGGI

Mozzarella, Gorgonzola, provolone, parmigiano

30

DIAVOLA

San Marzano tomato, spicy salami Iberico, mozzarella, basil, chili

28

MARGHERITA

San Marzano tomato, mozzarella, basil

24

BEVANDE DRINKS

ADE

Pink lemon / Honey grapefruit / Apple mango

10

SOFT DRINK

Coca Cola / Sprite / Fanta (Orange)

8

DRAFT BEER

Wild Wave, 'Park Hyatt Busan Edition' (350ml)

15

WINE BY THE GLASS (150ml)

Batasiolo, Sette Cascine Prosecco Brut, Italy

15

Pinot Grigio Delle Venezie, D.O.C., 'Masianco', Masi, Veneto, Italy

18

Sauvignon Blanc, Woven Stone, Ohau, New Zealand

19

Riesling, Kabinett, Dr. Loosen, Mosel, Germany

20

Macon Fuisse, Domaine Barraud

24

Chianti Classico, D.O.C.G., 'Peppoli',

21

Marchesi Antinori, Italy

Cabernet Sauvignon, Gnarly Head,

23

Delicato Family Vineyards, California, USA

Pinot Noir, Cloudy Bay, Marlborough, New Zealand

28