

VESPER

TAPAS & NIBBLES

LAMB POLPETTE WITH PECORINO Lamb meatballs with spicy tomato sauce and pecorino cheese	320
SUPPLI AL RAGÚ Risotto rice balls deep-fried and filled with ragù sauce and mozzarella	460
CALAMARI FRITTI Deep-fried squid, zucchini and lemon	390
PROSCIUTTO DI MORA ROMAGNOLA 42-month dry-cured Mora Romagnola ham from Ca' Lumaco estate in the Italian region of Emilia-Romagna	790 per 70 g
ITALIAN CICCHETTI Chef Mirco's assortment of signature Italian tapas dishes	690
SELECTION OF ARTISANAL CHEESE FROM BEPPINO OCCELLI Occelli al Barolo / Occelli nel Fieno / Tru e Crutin / Tuma dla Paja / Verzin di Capra	790

*All prices exclusive of government tax and service charge

*Kindly let us know if you have food allergy or dietary preference

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SALADS

ITALIAN MIXED GREEN SALAD 420
Mixed organic salad with dices of Prosciutto di Parma, pine nuts, croutons , fresh oranges and balsamico dressing

BEETROOT SALAD 360
Salad of fresh beetroots served with baby spinach leaves, ricotta, fresh oranges and toasted almonds

TIGER PRAWN SALAD 450
Marinated tiger prawn served with fennel, red radish, cherry tomatoes, star anise and citronette dressing

CHORIZO SALAD 390
Grilled chorizo sausages served with wild rocket leaves, sun-dried tomatoes and balsamico dressing

PIZZETTA

'VESPER' PIZZETTA 330
36-month aged Spanish Jamon Iberico ham, mozzarella, dried figs, wild rocket leaves and tomatoes

'Quattro Stagioni' PIZZETTA 330
Spicy salami, mozzarella, artichoke, shitake mushrooms, black olives and tomatoes

'PROSCIUTTO DI PARMA' PIZZETTA 320
Parma ham, mascarpone, mozzarella and tomatoes

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ANTIPASTI

'CACCIUCCO ALLA LIVORNESE' 890

Seafood stewed soup in the traditional style of Livorno with mussels, mixed clams, tiger prawns, baby octopus and red mullet fish

TRIO OF FASSONE BEEF TARTARE 750

Tartare of Fassone beef from the Italian region of Piedmont served in 3 ways -
With quail egg / marinated anchovies / lime zest & thyme

BURRATA & PROSCIUTTO DI PARMA 1,390 per 350 g

Fresh Burrata cheese from the Italian region of Puglia served with Parma ham and fresh cherry tomatoes

SCALLOP & FOIE GRAS 990

Grilled Hokkaido scallops served with pan-fried Foie Gras and wild rocket leaves

SELECTION OF PREMIUM ITALIAN COLD CUTS 890

24-month aged Prosciutto di Parma Riserva / Coppa Capitelli /
Cecina de Leon / Duck Salame Bernardini / Ventricina d'Abruzzo /
Mortadella Golfetta

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PASTA

SPAGHETTI VONGOLE	390
Spaghetti served with mixed clams, white wine and cherry tomatoes	
PAPPARDELLE WITH PORCINI	390
Fresh handmade pappardelle pasta served porcini mushrooms, white wine, thyme, rosemary, and parsley	
FILEJA WITH DUCK RAGÚ	380
Handrolled pasta typical of the Italian region of Calabria served with five spices duck ragù sauce	
SPAGHETTI WITH BOTTARGA DI MUGGINE	520
Spaghetti with cream of salted Grey Mullet roe from the Italian region of Sardinia and tomatoes	
RAVIOLI WITH SPINACH & RICOTTA	490
Handmade ravioli filled with spinach and ricotta, and served with butter sage, parmesan and spinach foam	
RISOTTO AI FRUTTI DI MARE	690
Risotto served with mixed clams, mussels, prawns and squid	

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MAINS

ROASTED SUCKLING PIG	790
Slow-cooked baby pork in the style of the Italian region of Sardinia served with myrtle leaves and oven-baked potatoes	
SNOW FISH & ASPARAGUS	700
Pan-fried snow fish served with grilled asparagus and asparagus emulsion	
SEA BASS 'IN CROSTA'	890
Sea Bass baked in crunchy bread crust with cherry tomatoes, onions, black olives and Mediterranean herbs	
LAMB CHOPS	990
Grilled Australian lamb chops served with red wine sauce and rosemary	
PLUMA DE PATA NEGRA	1,050
Grilled Spanish Iberico pluma pork served with trio of sauces - orange / rocket pesto / gravy	

FROM THE GRILL

WAGYU RIBEYE MARBLE 5

470 per 100 g

WAGYU TOMAHAWK MARBLE 6

420 per 100 g

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SIDES

OLIVES 190

FRIED POTATO WEDGES 190

DESSERTS

PROFITEROLES ICE CREAM 360
Italian bignès filled with vanilla & wild berries Ice cream, drizzled with warm chocolate sauce and almonds

BOMBOLONI WITH NUTELLA 380
Homemade doughnut pastry filled with hazelnut chocolate sauce and vanilla cream

ESPRESSO ICE CREAM 290

VESPER'S TIRAMISU 320
Tiramisu of coffee, cocoa, mascarpone cream and aged dark rum

MILLE FOGLIE AL PISTACHIO 490
Mille-feuille puff pastry filled with cream of pistachio and served with mixed berries

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