



COLD STARTER

Mediterranean Salad (D) (GF) (V)
lettuce, local tomatoes, local cucumber, red onion, black olives, feta cheese

Watermelon Salad (D) (S) (M) (V)
local tomatoes, local watermelon, beetroot, goat cheese and soy reduction

Burrata (D) (N)
local tomato, pesto and garlic bread

Tuna Tataki (S)
truffle ponzu, pickled red cabbage, wakame

Salmon Crudo (S)
ponzu, sesame oil

Crispy Rice (S) (SM) (SH)
tuna or salmon or hamachi

Poke Bowl (S) (SM)
tuna, salmon, hamachi, edamame, cucumber, wakame, mango, papaya



HOT STARTER

Miso Soup (S)

Edamame (S) (VG)
sea salt or chilly garlic

Mix Vegetable Tempura (S) (SH)
tentsuyu sauce

Savi's Gyoza (S) (SH) (SM)
pork, prawn

Crispy Calamari (S) (SH)
Savi's L.O.C.O. mayo

Savi's Eggplant Parmigiana (V) (D)
tomato sauce, mozzarella, basil dressing

Spicy Lobster Miso Soup (S) (SH)

Fried Rice Paper Lobster Wrap (S) (D) (SH)
leeks, ginger and lemon butter sauce

(GF) - GLUTEN FREE (N) - NUT (D) - DAIRY (SH) - SHELLFISH (V) - VEGETARIAN (VG) - VEGAN (S) - SOY (SM) - SESAME AND MUSTARD
A 15% SERVICE CHARGE AND 13% GST WILL BE ADDED TO YOUR BILL. ALL PRICES ARE IN USD CURRENCY.
PLEASE INFORM US OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS THAT WE SHOULD BE AWARE OF.



PASTA

**Homemade Spaghetti Alla Chitarra
Alfredo (V) (D)**

(served from the parmesan wheel)

- Add Chicken
- Add Prawn (SH)
- Add Lobster (SH)

**Homemade Baked Gnocchi Alla
Sorrentina with mozzarella and tomato
sauce (V) (D)**

**Homemade Stuffed Raviolo Of The Day
(S) (SH) (D)**

**Homemade Spaghetti With Clams and
Mussels and Garlic White Wine Sauce
(SH) (D)**



PIZZA

Margherita (D) (V)
mozzarella, tomato sauce, basil

Stracciatella Cheese (D)
parma ham, sundried tomatoes
basil dressing

Pepperoni (D)
italian spicy salami, mozzarella
tomato sauce, oregano

Ham and Mushrooms (D)

Lobster (D) (SH)
creole sauce, mozzarella, parsley,
onion



MEAT

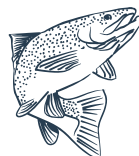
Chicken Thigh Yakitori (S) (SM)
jasmine rice

Savi's Angus Beef Burger (D)
swiss cheese, bacon, crispy onion tomato,
lettuce, house sauce

Herb-Crusted Lamb Chops (D)
mash potato, mix vegetables, spicy gravy

Pan Seared Prime Ribeye Steak 12oz (D)
red wine gravy or peppercorn sauce and
mix vegetables

Japanese Wagyu Steak 5oz A5
spicy ponzu, truffle mayo, red wine gravy



FISH

Local Mahi Mahi au Gratin (D)
leeks, parmesan cheese, jasmine rice

Local Catch Of The Day (D)
sauteed vegetables, rice and peas

Miso Black Cod (D) (S)
sauteed vegetables and orange sauce

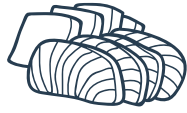
Grilled Whole Lobster (D) (SH)
rice and peas, seasonal fruits



SIDES

Roasted Potatoes (V) (D) (GF)
Garlic Fries with Parmesan (V) (D)
Sautéd Mix Vegetables (VG) (D) (GF)
Green Salad (VG) (GF)

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SASHIMI/NIGIRI

Fresh Water Eel / Unagi
 Japanese Omelette / Tamago (S)
 Yellowfin Tuna / Akami Maguro
 Salmon / Sake
 Yellowtail / Hamachi
 Bluefin Tuna / Bluefin Akami Maguro
 Fatty Tuna / Otoro



CHEF'S SELECTION OF SUSHI

Sashimi selection of 3
 Sashimi selection of 5
 Nigiri selection of 5
 Maki selection of 3
 Maki selection of 5



MAKI ROLLS

Purple Vegetable Roll (VG)
 lettuce, asparagus, avocado, cucumber, yamagobo
 passion fruit

Karai Maguro Roll (S) (SM)
 tuna, cucumber, scallion, spicy mayo

Sake Roll (S)(D)(SM)
 salmon, cream cheese, cucumber, avocado, mango
 tobiko, scallion, spicy aioli

Fire Cracker Tuna Roll (S)(SM)
 tuna, cucumber, tempura flakes, jalapeno, scallion, tobiko, green chilli paste

Crispy Prawn Roll (S)(D)(SH)(SM)
 prawn, mango, avocado, yamagobo, spicy teriyaki sauce

Tempura Soft-Shell Crab Roll (S)(D)(SH)(SM)
 crab, tamago, kimchi salad, chef Noel's sauce

Hamachi Roll (S)(SM)
 hamachi, tempura flakes, jalapeno, asparagus, tobiko, kalamansi and ginger mayo

Eel Roll (S)(SM)
 eel, avocado, scallion, tamago, eel sauce, cucumber
 crispy onion

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DESSERT

Ice Cream Scoop (D) (V)

Classic Tiramisu (D) (V)

Creme Brule (GF) (D) (V)

Fruit Tartlet (D) (V)

Cake of The Day (D) (V)



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