



POSITANO
SINCE 1953

SET MENU RM165++

Soup

ZUPPA FUNGHI AL TARTUFO [V]

A rich and hearty wild mixed mushroom soup, drizzled with truffle oil and sprinkled with parmesan. Served with a slice of garlic bread

Starters
(Choose 1)

PORTOBELLO [V]

Breaded Portobello mushroom filled with gorgonzola cheese and aromatic crumbs, served with a tangy Italian parsley sauce

MELANZANA ALLA PARMIGIANA [V]

Layers of thinly sliced fried eggplant, Parmesan cheese, and homemade tomato sauce, baked to golden perfection

CARPACCIO DI BRESAOLA

Dry aged beef bresaola, arugula, Parmesan shaving, and drizzled with Italian lemon dressing

INSALATA POSITANO

Mixed premium greens and romaine in egg and anchovy dressing, topped with Norway smoked salmon

Mains

(Choose 1)

CAPRICCIOSA

Our signature pizza sour dough with tomato and mozzarella base, topped with premium smoked turkey ham, artichokes, black olives, and roasted capsicums

LINGUINE AL GRANCHIO

Linguine in a spicy aglio e olio crab sauce, tossed delicately with juicy fresh crab meat.

AGNELLO BRASATO

Slow-cooked New Zealand Lamb Shank in a rich tomato and Italian herb sauce. Served with creamy mashed potatoes

SOGLIOLA ALLA PUTTANESCA

Pan fried 250 grams of fresh sole fillet served with a tangy tomato and basil sauce with capers and olives. Accompanied by golden brown potato wedges and a medley of perfectly grilled vegetables.

RAVIOLI ALL' ARAGOSTA

7 freshly made folded pasta pieces filled with creamy ricotta and fresh spinach, served with a balanced tomato basil sauce.

Desserts

(Choose 1)

PANNA COTTA

Smooth and creamy homemade classic panna cotta, served with a seasonal fruit compote, a delicate and refreshing dessert

CANNOLI

Homemade crispy cannoli shells filled ricotta cheese, candied orange zest and chocolate chips

Drinks

(Choose 1)

LYCHEE D MENTA

Lychee puree, lime juice, spearmint, soda

NOJITO

Fresh lime, mint leaves, soda

COFFEE / TEA

*All prices are subjected to 10% service charge and 6 % SST.
Strictly NO alcohol.*