

# Milano

## Ala Carte Menu

18:30 – 22:00

### STARTERS & SALAD (ANTIPASTI E INSALATA)



#### Mini Blinis with Caviar – 127.00

Mini pancake with sour cream, homemade smoked crudo salmon, beluga caviar



#### Classic Caviar Platter – 199.00

Beluga caviar, salmon roe, imperial caviar, homemade smoked crudo salmon, blini, toast, crackers, sour cream, egg, caper, red onion chives, dill



#### Antipasto Platter (Pork) – 46.00

Italian meats, like prosciutto, chicken ham, pepperoni, cheeses gorgonzola, mozzarella, grana padano, cheddar, bocconcini, brie, cream cheese, roasted red peppers, artichoke hearts, capers, anchovies, and cherry tomato, peppers, green olive, capers, gherkins



#### Parma Ham and Arugula Salad with Pomegranate Salsa – 42.00

Parma ham, shallot, pomegranate, ricotta cheese, rocket leave, parsley, and pomegranate salsa



#### Carpaccio Di Manzo (Beef Carpaccio) – 49.00

Thinly sliced raw beef with olive oil and lemon, arugula, grana padano cheese



#### Tuna Carpaccio – 28.00

Thinly sliced raw tuna with olive oil and lemon, rocket salad, pine nut and capers



#### Insalata Di Frutti Di Mare (Italian Seafood Salad) – 30.00


Freshly cooked shrimp, calamari, scallop, mussel, octopus, all seafood marinated with white wine, lemon, and salad celery, onion, cherry tomato, capers, fresh parsley, basil, garlic, mustard, and extra virgin olive oil and fresh herb



#### Caprese Salad – 30.00

Fresh tomato, fresh mozzarella, basil, extra-virgin olive oil, fine sea salt and balsamic vinegar

Prices are in USD, inclusive of 10% service charge and 17% T-GST.

 Alcohol

 Beef

 Dairy

 Egg

 Fish

 Gluten


 Gluten-Free


 Hot & Spicy


 Lamb

 Nuts


 Pork

 Poultry

 Seafood

 Shellfish

 Vegan

 Vegetarian

## SOUPS (ZUPPE)



### Pappa Al Pomodoro (Tomato and Bread Soup) – 21.00

Fresh tomato, onion, garlic, fresh basil, drizzle with olive oil and garnish with fresh basil and toast bread cubes



### Cioppino (Seafood Stew) – 39.00

Mussels, clams, prawn, octopus, lobster, reef fish, basil, olive oil, Italian tomato, garlic bread

## RISOTTO AND PASTA (RISOTTO E PASTA)



### Risotto Ai Frutti Di Mare – 31.00

Mixed shellfish (mussels, clams, shrimp, squid) in a light tomato / white wine broth



### Saffron Seafood Risotto – 47.00

With white wine, prawns, calamari, mussels, shallot, garlic, cherry tomato, grated Manchego cheese and basil



### Pappardelle with Fillet of Beef Steak – 40.00

Pappardelle pasta, beef, red wine, cream cheese, grana padano, parsley, gremolata



### Lasagna Alla Bolognese – 22.00

Beef Bolognese, bechamel, cheese ricotta, mozzarella, parmesan and combine the cheese filling all the ingredients, baked and serve with garlic bread and cheese

## FRESHLY HOMEMADE GNOCCHI AND PASTA (GNOCCHI E PASTA FRESCHI FATTI IN CASA)



### Beetroot Gnocchi Homemade



### Butternut Gnocchi Homemade



### Squid Ink Linguine Homemade



### Spinach Fettuccine Homemade



### Spaghetti



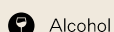
### Penne



### Rigatoni

*Gluten Free Pasta is available upon request*

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Alcohol



Beef



Dairy



Egg



Fish



Gluten



Gluten-Free



Hot & Spicy



Lamb



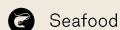
Nuts



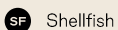
Pork



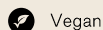
Poultry



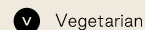
Seafood



Shellfish



Vegan



Vegetarian

## YOUR CHOICE OF PASTA SAUCE (LA TUA SCELTA DI SUGO PER LA PASTA)



**Marinara – 35.00**

Classic sauce with tomato, garlic, onion, olive oil, and herbs



**Arrabbiata – 33.00**

Spicy tomato sauce with garlic and chili flakes



**Puttanesca – 30.00**

Tomato sauce with anchovies, olives, capers, garlic, and chili



**Quattro Formaggi (Four Cheese) – 29.00**

Cream-based sauce with a blend of four cheeses like gorgonzola, fontina, mozzarella, and Parmigiano



**Frutti Di Mare – 48.00**

Tomato or white wine sauce with mixed seafood (clams, mussels, shrimp, squid)



**Tuna And Tomato Sauce – 30.00**

Canned or fresh tuna cooked in garlic, tomato, and capers



**Authentic Carbonara Sauce – 37.00**

Carbonara is creamy only because of egg, cheese, shredded pork bacon and serve immediately with extra pecorino

## SEAFOOD (FRUTTI DI MARE)



**Grilled Tuna Steak – 44.00**

Steak marinade with Italian herb and served with butter broccoli, saffron sauce



**Milano-Style Roasted Red Snapper – 30.00**

Onion, garlic, lemon, cherry tomato, baked potato, dill, and lemon



**Garlic Butter Poached Lobster Tails – 90.00**

Serve with garlic mashed potato, green salad, garlic butter sauce and lemon wedges



**Zesty Lemon Butter Fish Fillet – 38.00**

White snapper fillet, marinated with olive oil, lime juice, lemon zest, herb mashed potato, steamed asparagus and lemon butter sauce



**Special Herb-Crusted Salmon – 48.00**

Herb-crusted parsley, dill, thyme, garlic, breadcrumbs, grated parmesan cheese, olive oil, steamed vegetables and lemon dill sauce

Prices are in USD, inclusive of 10% service charge and 17% T-GST.

Alcohol

Beef

Dairy

Egg

Fish

Gluten

Gluten-Free

Hot & Spicy

Lamb

Nuts

Pork

Poultry

Seafood

Shellfish

Vegan

Vegetarian

## MEAT & POULTRY (CARNE E POLLAME)



### Steak Diane – 68.00

Beef tenderloin steak, sauté with butter, olive oil, shallot, garlic, mushrooms, Dijon mustard, and creamy brandy sauce, parsley, rosemary served with parsley potato and steamed vegetables



### Wagyu Striploin Steak – 130.00

Wagyu striploin, rosemary fresh, sage, thyme, savoury polenta, red wine jus



### Garlic Herb Rack of Lamb – 59.00

Roasted vegetables, creamy mashed potatoes with green pepper sauce



### Balsamic Peach Pork Chops – 40.00

Roasted pumpkin, goat cheese, butter green bean, smoky pineapple sauce and char-grilled peach



### Grilled Half Chicken – 30.00

Chicken marinated with lemon pepper seasoning, garlic, paprika, fresh rosemary, served with char-grill potato, vegetables, and spicy peach BBQ sauce



### Duck Confit – 29.00

Roasted potato, fresh salad and kumquat marmalade with duck gravy



### Grilled Vegetable Platter – 26.00

Char grill, asparagus, zucchini, eggplant, carrot, cherry tomato, white onion, red onion, sweet potato, all vegetables marinated with garlic and herbs



### French Fries – 08.00

Tomato ketchup, and mayo

## MILANO CHEF SPECIAL (SPECIALITÀ CHEF MILANO)



### Lobster Ravioli (Ravioli All' Astice) – 58.00

Stuffed with lobster meat, ricotta, herbs, mascarpone cheese and creamy seafood sauce



### Roasted Whole Red Snapper – 49.00

Spice marmalade grilled whole red snapper served with baked potato and green salad, spicy sauce and garlic butter



### Beef Tomahawk – 135.00

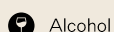
Chargrilled beef tomahawk, roasted potatoes, sautéed mushroom steamed asparagus tomato confit a fresh arugula salad with shaved Parmesan and balsamic drizzle



### Milano Style Zesty Lemon Butter Cod Fish Fillet – 30.00

Onion, garlic, lemon, cherry tomato, baked potato, dill, and lemon

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Alcohol



Beef



Dairy



Egg



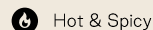
Fish



Gluten



Gluten-Free



Hot & Spicy



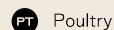
Lamb



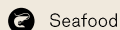
Nuts



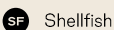
Pork



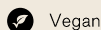
Poultry



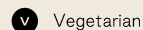
Seafood



Shellfish



Vegan



Vegetarian

## YOUR CHOICE OF PASTA SAUCE

-  Saffron Sauce
-  Garlic Butter Sauce
-  Lemon Butter Sauce
-   Chimichurri Sauce
-   Spicy BBQ Sauce
-   Cream Pepper Sauce
-    Red Wine Sauce

















## DESSERT (DOLCI)

-   Fior Di Latte with Amarena – 12.00  
Milk Gelato Served with Italian Infused Cherry
-     Amaretti and Sultana Cheesecake – 12.00  
With amaretto cream
-   Cannoli – 15.00  
Served with fruit compote, pistachios and chocolate chips
-    Earl Grey Tea Tiramisu – 25.00  
Served with biscotti
-    Panforte' Pies – 19.00  
With fresh fruit and cream
-   Tonka Bean Panna Cotta (Dairy-Free) – 18.00  
With roasted rhubarb
-  Seasonal Fresh Fruit Platter – 18.00  
Fresh fruit mango, papaya, honey dew melon, strawberry and mangosteen

## ICE CREAM SELECTION

-    Pistachio – 08.00
-    Amarena – 08.00
-  Chocolate – 04.00
-  Vanilla – 04.00
-  Strawberry – 04.00

Prices are in USD, inclusive of 10% service charge and 17% T-GST.

- |   |   |   |   |
|---|---|---|---|
|  Alcohol |  Beef      |  Dairy       |  Egg         |
|  Fish    |  Gluten    |  Gluten-Free |  Hot & Spicy |
|  Lamb    |  Nuts      |  Pork        |  Poultry     |
|  Seafood |  Shellfish |  Vegan       |  Vegetarian  |

# Plant

Plant-Based Bliss' is Sun Siyam's promise to elevate and enhance the beauty of vegetarian and vegan dining for the guest.

Meet Cherie Tu. The Sydney born-and-bred cookbook author, recipe developer, and internet sensation has garnered a community of over 1 million followers across Youtube, TikTok, and Instagram—all drawn to her plant-based recipes ranging from a three-ingredient matcha mousse to King oyster mushroom 'scallops' to her 'Salads that Don't Suck' series.

Among her followers is the Sun Siyam culinary team, with whom she is tweaking, testing, and tasting dishes — all plant-based—that will ultimately make up 30% of the resorts' menus and buffets. Desserts included. During her trip to the Maldives, which she claims "looks even better in person", she discovered *dhiyaa hakaru*, traditional Maldivian sweetener made from coconut sap.

While Cherie has been plant-based for 10 years and believes in incorporating more plant foods into one's diet, she isn't a fan of labels and rules. The plant-based dishes at Sun Siyam can be enjoyed by anyone and everyone. "Even if someone doesn't want to go full vegan, just swapping out a couple of their usual animal-based dishes for my plant-based ones is a positive change."

Growing up in an Asian household meant lots of delicious and deeply flavourful food—namely Chinese and Vietnamese cuisine. And while she draws inspiration from her mother's cooking, ultimately, she's creating for her community. Their feedback and input is everything. "I love to create content that they enjoy and benefit from."

When asked about her dream dinner party guests, she's earnest: "Is it corny to say my dream guests would simply be my closest friends and family? Feeding people who I love and care about brings me the most joy."

■ Find her on Instagram at [@thrivingonplants](#)

# Based



# Bliss

# Plant Based Bliss



## STARTERS AND SALAD



Tomato Bruschetta – 19.<sup>00</sup>

Fresh tomato, olive oil, basil & garlic crostini



Winter Citrus And Avocado Salad – 12.<sup>00</sup>

Orange, grapefruit, avocado, onion, pomegranate seeds, mixed green arugula, spinach, kale, lettuce, nut pecans, walnuts

## SOUP



Minestrone Soup – 15.<sup>00</sup>

Onion, carrot, potato, celery, cabbage, tomato with vegetables broth



Vegan Cauliflower Soup – 10.<sup>00</sup>

Garnishes with croutons, roast pumpkin seed, chives and spring parsley



Porcini Soup – 12.<sup>00</sup>

Fresh porcini mushroom, garlic crouton, vegetable broth, cream of cooking, truffle oil

## PASTA AND RISOTTO



Vegetarian Creamy Cheesy Veggie Risotto – 20.<sup>00</sup>

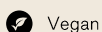
Onion, broccoli, garlic, bell pepper, mixed herbs, dry white wine, (Violife Greek White Cheese) shaved vegan cheese



Mushroom Risotto – 34.<sup>00</sup>

Tomato and cream sauce, arugula, herb oil

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Vegan



Nuts



Hot & Spicy



Alcohol



Vegetarian



Gluten

## PASTA AND RISOTTO



Spaghetti Aglio, Olio E Peperoncino – 28.<sup>00</sup>

Garlic, olive oil, fresh spicy chili pepper, freshly parsley and Parmesan cheese



Gnocchi Napoli – 20.<sup>00</sup>

Napoli sauce, stracciatella cheese, basil, Parmesan



French Fries – 08.<sup>00</sup>

Tomato ketchup, and vegan mayo

## DESSERTS



Datteri E Budino Di Pere – 12.<sup>00</sup>

Served with fruit compote and nuts



Sorbetto Di Amarena – 12.<sup>00</sup>

Sorbet served with Italian infused cherry



Seasonal Fresh Fruit Platter – 18.<sup>00</sup>

Fresh fruit mango, papaya, honey dew melon, strawberry and mangosteen


Prices are in USD, inclusive of 10% service charge and 17% T-GST.

 Vegan

 Nuts

 Hot & Spicy

 Alcohol

 Vegetarian

 Gluten

# Milano Kids Ala Carte

## KIDS STARTERS & SALAD



### Insalata Di Tonno (Tuna Salad) – 25.00

Freshly grilled yellowfin tuna, olive oil, cherry tomato, cucumber, red onion, olives, capers, red bell pepper, basil, parsley, lemon juice, extra-virgin olive oil, kosher salt and rocket salad



### Caprese Salad – 22.00

Fresh tomato, fresh mozzarella, basil, extra-virgin olive oil, fine sea salt and balsamic vinegar

## SOUPS



### Minestrone Soup – 06.00

Onion, carrot, potato, celery, cabbage, tomato with vegetables broth



### Pappa Al Pomodoro (Tomato and Bread Soup) – 06.00

Fresh tomato, onion, garlic, fresh basil, drizzle with olive oil and garnish with fresh basil and toast bread cubes

## MAIN COURSE



### Pappardelle With Fillet Of Beef Steak – 30.00

Pappardelle pasta, beef, cream cheese, grana Padano, parsley, gremolata



### Seafood Tagliolini In Tomato Sauce – 36.00

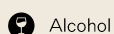
Sauté onion, garlic, butter, olive oil, red chili, cherry tomato, mixed seafood (shrimp, lobster, crab meat), grated parmesan cheese and parsley, fresh dill Lemon wedges



### Saffron Seafood Risotto – 29.00

With prawns, calamari, mussels, shallot, garlic, cherry tomato, grated Manchego cheese and basil

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Alcohol



Beef



Dairy



Egg



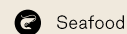
Fish



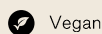
Gluten



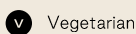
Poultry



Seafood



Vegan



Vegetarian

## MAIN COURSE



### Grilled Tuna Steak – 15.00

Steak marinade with Italian herb and served with butter broccoli, saffron sauce



### Creamy Chicken With Spinach And Mushrooms – 18.00

Chicken breast, mushroom, onion, garlic, spinach, Parmesan cheese, served with rice and butter vegetables



### Steak Diane – 22.00

Beef tenderloin steak, sauté with butter, olive oil, shallot, garlic, mushrooms, Dijon mustard, and creamy brandy sauce, parsley, rosemary served with parsley potato and steamed vegetables



### French Fries – 05.00

Tomato ketchup, and mayo

## DESSERT (DOLCI)



### Fior Di Latte with Amarena – 05.00

Milk Gelato Served with Italian Infused Cherry



### Cannoli – 06.00

Served with fruit compote, pistachios and chocolate chips



### Seasonal Fresh Fruit Platter – 10.00

Fresh fruit mango, papaya, honey dew melon, strawberry and mangosteen

## ICE CREAM SELECTION



### Chocolate – 02.00



### Vanilla – 02.00



### Strawberry – 02.00

Prices are in USD, inclusive of 10% service charge and 17% T-GST.

 Alcohol


 Beef


 Dairy


 Egg


 Fish

 Gluten

 Poultry

 Seafood

 Vegan

 Vegetarian