

NIZZA

SMALL PLATES

Marinated Mixed Cocktail

Olives, Artichokes, Pearl Onions & Pickles

Manila Clams

Turkey Chorizo, Garlic, Butter, Parsley

Turkey "Salchichon", Truffle & Mushroom Croquettes

Tomato Salsa

Marinated White Anchovies

Olive Oil, Lemon Juice, Parsley, Homemade Chips

Garlic Prawns

Olive Oil, Chili Flakes, Bario Salt & Toasted Baguette

Lightly Fried Calamari

Remoulade, Lemon Juice

Duck Liver Pate

Sage, Toasted Brioche & Pear Chutney

Oysters - Fine De Claire No. 2 (6 pcs)

Sherry Reduction

SOUPS & SALADES

Roasted Tomato Soup

Bocconcini & Basil Oil

Bouillabaisse Cote De Opal

Seafood, Saffron, Rouille & Croutons

Nizza's Garden Salad

Vine Tomatoes, Pomegranate & Croutons

Caprese Salad

Heirloom Tomatoes, Basil, Buffalo Mozzarella, Sweetened Balsamic

Summer Nicoise Salad

Tuna, Olives, French Bean, Quail Egg & Anchovies

Strawberry Salad

White Anchovies, Pistachio, Crème Fraiche, Balsamic

TO SHARE

Charcuterie Board

Turkey "Salchichon", Air Dried Beef "Cecina Babilla" Smoked Duck
Pickled Onions, Piparra Peppers & Marinated Olives

Cheese Board

Spanish, French & Italian Cheeses, Dried Fruit, Crackers & Quince Jelly

Seafood on Ice

Tiger Prawns, Manila Clams, Live Fine Oysters Black Mussels,
Smoked Salmon & Condiments

Salt Baked Whole Snapper

Capers, Fennel, Preserved Lemon, Herb Butter

Garlic & Herb Crusted Spring Lamb

Baby Bone - in Lamb Shoulder - 650 gm

White Sturgeon Caviar 30 g

Chives, Egg Floss & Toasted Brioche

NIZZA SPECIALTIES

Pissaladiere - French Pizzas

Lamb Sausage

Pickled Onion, Mint, Chili Flakes & Goat Cheese

Provençal

Asparagus, Caramelized Onion, Anchovy & Olives

Goats Cheese

Arugula Leaves, Toasted Walnuts, Caramelized Onion & Mozzarella

Forestière

Smoked Turkey, Mushroom, Boiled Egg & Gruyere

Truffle

Wild Mushroom, Truffle Vinaigrette

✓ VEGETARIAN

✗ CONTAINS ALCOHOL

If you are allergic to certain food ingredients, please advise our staffs, Prices are in Nett and inclusive of prevailing Government Taxes.

NIZZA

LA PASTA

- ✓ Wild Mushroom Fettucine
Portobello, Porcini, Smoked Peppers, Rocket Leaves, Truffle Oil
- ✓ Genovese Parpadelle
Red Onion, Farmed Cherry Tomato, Beef, Basil, Parmigiana Reggiano
- Seafood Tagliatelle
Tiger Prawns, Grilled Octopus, Manila Clams & Chili Flakes
- ✓ Spaghetti Vongole
Manila Clams, Garlic, Olive Oil, Parsley, White Wine

FROM OUR COAL FIRED OVEN

Choose 2 sides & a Sauce

120-day Aged Black Angus Rib Eye 300 gm

120-day Aged Black Angus Sirloin 250 gm

Herb de Provence Chicken

Free Range Bird

Surf & Turf

Angus Beef Striploin & Grilled King Prawn

Cod Fish & Charred Octopus

Cod & Octopus Tentacles

✓ Seafood En Papillote

Tiger Prawn, Scallop, Mussel

Blue Brittany Lobster 700 - 800 gm

Herb Pesto or Thermidor

SIDE

Roasted Garlic Mash Potatoes	20	Nizza's Salad Bouquet	18
Grilled Siga Highlands Farm Vegetables	18	Ratatouille	18
Herb Roasted Baby Potatoes	15	Slow Roasted Vine Cherry Tomatoes	18
Truffle Fries with Parmesan Chips	25	Garlic Buttered French Beans	18

SAUCE

Natural Jus, Béarnaise, ✓ Lemon & Herb, ✓ Red Wine Jus, ✓ Ras El Hanout Butter, ✓

DOLCI - DESSERTS

- 48 Trio Chocolate Tart 32
Valrhona Chocolate Pâte Sablée, Milk Chocolate Curd, White Chocolate Gelato, Salted Caramel Popcorn
- 55 Apple Tart Tatin 32
Caramelized Apple, Almond Frangipane, Vanilla Gelato, Raisin Compote
- 65 Caramelized Apple Crepes 32
Almond Frangipane, Vanilla Gelato & Butterscotch
- 52 Smoked Carmelia Fondue 32
Smoked Valrhona Carmelia Milk Chocolate, Fruit Skewers, Marshmallow, Finger Biscuit

HOMEMADE GELATO

(Per scoop) choose 2 Condiments

- 165 70% Chocolate Noir Gelato 18
- 125 Lemon & Mint Gelato 18
- 68 Olive Oil Gelato 18
- Madagascar Vanilla 18
- Café Latte 18
- 155 Ginger Orange 18
- Strawberry 18

CONDIMENTS

- 135 Valhorna
- 145 Crunchy Pearls
- Fresh Strawberry
- Brownie Croutons
- 330 Mixed Berry Compote

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