



L'isola dei Nuraghi

MEDITERRANEAN RESTAURANT





Benvenuto a L'isola Dei Nuraghi at Alunan Resort. I'm Chef Simone Scalas, originally from Sardinia. The name of this restaurant is a tribute to my beautiful home island.

Nuraghi are ancient structures built by the Shardana people more than 3000 years ago. The Shardana are historic warriors and a symbol of Sardinia, which is a strategic island located in the middle of the Mediterranean Sea. Sardinia is also known for prehistoric structures such as the Domus de Janas or the Tombs of the Giants (legend has it that Sardinia was populated by giants up to 4 meters tall)

Sardinia is famous for its amazing views, turquoise waters, rocky cliffs and of course, its fresh seafood...just like Perhentian Island. So, it is my pleasure to bring you authentic Mediterranean cooking techniques using fresh local seafood. I hope you will have an enjoyable dining experience here.

buon appetito!



STARTERS

L005 **CARPACCIO DI MANZO**

RM108

sliced raw beef carpaccio served with sliced parmesan cheese, rocket salad, green olives, cherry tomatoes, topped with lemon juice & extra virgin olive oil dressing

L006 **CARPACCIO DI SALMONE**

RM102

sliced smoked Norwegian DOP salmon with black olives, cherry tomatoes & capers

L007 **MOZZARELLA CAPRESE**

RM82

Italian buffalo mozzarella with fresh garden tomatoes, extra virgin olive oil & basil

L008 **INSALATA DI MARE**

RM82

Sardinian style mixed marinated seafood salad with squid, octopus, mussels, clams, scallops, prawns, green olives & red capsicum

L009 **POLPO ALLA SARDA**

RM52

Sardinian marinated octopus with green olives & potato cubes

L014 **FRITTURA DI CALAMARI & GAMBERI**

RM58

fried prawns & calamari rings served with garlic sauce

L011 **GAMBERI IN SALSA ROSA**

RM42

steamed prawns topped with thousand island sauce

L015 **HUMMUS LOLITA**

RM42

homemade chick-pea and tahini hummus topped with extra-virgin olive oil served with tomatoes bruschetta

L012 **BRUSCHETTA POMODORO**

RM28

grilled homemade bread topped with chopped garden & cherry tomatoes with extra virgin olive oil

*-ala-carte prices are for guests without Alunan Unlimited-
all prices not inclusive of 10% service charge and 6% SST-*

SOUP

M001 **ZUPPA DI PESCE**

RM68

mixed seafood marinara soup with octopus, squids, clams, mussels, scallops & prawns, topped with croutons

M002 **SAUTÉ DI VONGOLE**

RM58

fresh sea clams in garlic parsley soup, topped with croutons

M003 **ZUPPA DI COZZE**

RM58

mussels cooked with garlic & chili in homemade tomato soup, topped with croutons

M005 **VELLUTATA DI POMODORO**

RM38

fresh garden tomato basil soup, topped with croutons

SNACKS

V005 **BAGUETTE CAPRESE**

RM78

Italian buffalo mozzarella, fresh garden tomatoes, extra virgin olive oil, oregano & basil in a baguette

V006 **CLUB SANDWICH AL SALMONE**

RM72

toast, smoked salmon, tomato, carrot, onion & mayonnaise

V004 **POTATO WEDGES**

RM28

fried spiced potato wedges

V007 **GARLIC BREAD**

RM32

pan toasted baguette with butter, parsley & garlic

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INSALATE (SALAD)

IN01 INSALATA CESARE

RM58

romaine lettuce, iceberg lettuce, carrot, onion, cherry tomatoes topped with sliced parmesan cheese, grilled chicken and cesar salad dressing

IN02 INSALATA MISTA

RM38

mixed seasonal salad - romaine lettuce, iceberg lettuce, carrot, onion, cherry tomatoes with balsamic-extra virgin olive oil dressing or lemon-extra virgin oil dressing

IN03 INSALATA DI TONNO

RM42

romaine lettuce, iceberg lettuce, sliced carrot, onion, cherry tomatoes, topped with tuna with balsamic-extra virgin olive oil dressing or lemon-extra virgin oil dressing

IN04 INSALATA AL SALMONE

RM62

romaine lettuce, iceberg lettuce, sliced carrot, onion, cherry tomatoes, topped with smoked salmon with balsamic-extra virgin olive oil dressing or lemon-extra virgin oil dressing

IN05 INSALATA & GAMBERI

RM62

romaine lettuce, iceberg lettuce, sliced carrot, onion, cherry tomatoes, topped with grilled prawns with balsamic-extra virgin olive oil dressing or lemon-extra virgin oil dressing

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MAIN COURSE **(PRIMI)**

N015 RISOTTO PESCATORA

RM88

Italian carnaroli rice in marinara sauce with octopus, squids, mussels, scallops, clams & prawns

N016 RISOTTO FUNGHI

RM78

Italian carnaroli rice in mixed mushroom sauce with 5 types of Italian forest mushrooms topped with parmesan cheese

N005 SPAGHETTI VONGOLE

RM98

spaghetti served with clams in aglio e olio sauce

N006 SPAGHETTI SCOGLIO

RM98

spaghetti served with with octopus, squids, prawns, mussels, clams & scallops in a marinara sauce

N007 SPAGHETTI AL NERO DI SEPPIA

RM98

spaghetti in squid ink sauce with calamari

N008 SPAGHETTI BOLOGNESE

RM73

spaghetti served with beef bolognese sauce topped with parmesan cheese

N009 SPAGHETTI AGLIO OLIO

RM68

spaghetti served with garlic chili & extra virgin olive oil sauce topped with parmesan cheese

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MAIN COURSE **(PRIMI)**

N011 LASAGNA BOLOGNESE

RM78

homemade fresh pasta lasagna with beef bolognese, mozzarella, parmesan cheese & bechamel sauce

N012 PENNE AL SALMONE

RM88

penne pasta served with aurora smoked salmon sauce

N013 PENNE PUTTANESCA

RM78

penne pasta served with green olives, capers, garlic, chili, tomatoes, tuna & anchovies

N014 PENNE NORMA

RM62

penne pasta served with eggplant, green olives, cherry tomatoes & mozzarella

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MEAT & CHICKEN BARBEQUE **(SECONDI DI CARNE)**

S003 **TAGLIATA DI MANZO**

RM138

grilled beef rib-eye steak sliced & served with roasted rosemary potatoes, seasonal garden salad, topped with sliced parmesan cheese & green olives

S004 **COSTOLETTE DI AGNELLO**

RM95

grilled lamb chops served with mushroom-black pepper sauce, roasted rosemary potatoes & vegetables of the day

S006 **CHICKEN CORDON BLEU**

RM85

fried chicken in breadcrumbs stuffed with mozzarella & chicken pepperoni served with potato wedges & salad

S005 **POLLO ARROSTO AL ROSMARINO**

RM75

grilled marinated chicken thigh served with roasted rosemary potatoes & vegetables of the day

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PIZZA

P001 **BIANCA ALUNAN**

RM138

octopus , prawns, scallops, smoked salmon & lobster meat with mozzarella cheese

P002 **FRUTTI DI MARE**

RM118

octopus, squids, scallops, prawns, mussels & clams with homemade tomato sauce & mozzarella cheese

P003 **MARE E MONTI**

RM122

Italian forest mixed mushrooms, octopus, mussels, prawns, scallops & squids with homemade tomato sauce & mozzarella cheese

P004 **GAMBERI**

RM142

tiger & king prawns topped homemade tomato sauce & mozzarella cheese

P005 **QUATTRO FORMAGGI**

RM138

4-cheese pizza with mozzarella, scamorza, parmesan, Sardinian pecorino & gorgonzola

P006 **PANNA E SALMONE**

RM128

smoked salmon with double cream & mozzarella cheese

P007 **RUSTICA**

RM128

chicken sausage, red capsicum, green olives, rocket salad & mixed mushrooms with homemade tomato sauce, parmesan and mozzarella cheese

P008 **BOSCAIOLA**

RM118

chicken pepperoni & mixed mushrooms with homemade tomato sauce, gorgonzola & mozzarella cheese

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PIZZA

P009 **DIAVOLA**

RM118

beef pepperoni, red capsicums & green olives with homemade tomato sauce & mozzarella cheese

P010 **SALSICCIA E PATATE**

RM108

chicken sausage & roasted potatoes with homemade tomato sauce & mozzarella cheese

P011 **QUATTRO STAGIONI**

RM118

chicken pepperoni, black olives & mushrooms with homemade tomato sauce & mozzarella cheese

P012 **TONNO E CIPOLLA**

RM98

tuna, red & yellow onions with homemade tomato sauce & mozzarella cheese

P013 **CONTADINA**

RM88

red capsicum, eggplant & artichokes with homemade tomato sauce & mozzarella cheese

P014 **FUNGHI**

RM106

3-types of mixed forest mushrooms with homemade tomato sauce & mozzarella cheese

P015 **MARGHERITA**

RM68

fresh basil, homemade tomato sauce & mozzarella cheese

P016 **MARINARA**

RM58

homemade tomato sauce, garlic, extra virgin olive oil & oregano

P017 **PARMIGIANA**

RM106

eggplant parmigiana, homemade tomato sauce & mozzarella cheese

P018 **ANTICO NURAGHE**

RM128

octopus, roasted potatoes, green olives, bottarga (dried fish roe), homemade tomato sauce & mozzarella cheese

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DESSERT (DOLCI)

T001 **TIRAMISU**

RM45

homemade Italian tiramisu with mascarpone cheese, cream & savoiardi dipped in espresso, topped with chocolate powder

T004 **CAKE OF THE DAY**

RM38

Cakes made in-house. Choice of cheesecake, chocolate cake or cheese oreo cake. Check with our waiter for more details.

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