

## **Unlimited Dining with ALUNAN ALL-INCLUSIVE**

Welcome to the Alunan All-Inclusive experience which includes **Unlimited Dining**! Feast on Italian delights from the Costa Azzurra kitchen and indulge in beverages and select alcoholic drinks at our Sunset Deck.

Please take note of the following:

- Our portions are generous and we recommend that you order not more than two (2) items per person. If you would like to have more, our server will be happy to take your order. To minimize over-ordering, food wastage will be charged at RM50.00 per 100g.
- No takeaways or in-room dining allowed.
- Unlimited Dining is only valid for dine-in at our restaurants during opening hours. No meals and drinks are provided outside of these hours.
- Food and beverage items are available on an à la carte or buffet basis subject to management's discretion.
- Vegetarian menu available upon request.

Enhance your dining experience with **premium food and beverage** selections available at additional cost. Ask our server to find out more!



# **ANTIPASTI** APPETISERS

CAUUI	INSALATA DI MARE	68
	Sardinian-style marinated seafood salad with squid, octopus, mussels, clams, scallops, prawns, green olives and red bell peppers.	
CA002	CARPACCIO DI SALMONE	58
	Sliced, smoked Norwegian salmon with black olives, cherry tomatoes, capers and salad greens.	
CA003	MOZZARELLA CAPRESE 🎾	58
	Buffalo mozzarella cheese with fresh tomatoes, marinated olives, salad greens, and shaved pecorino, drizzled with extra virgin olive oil.	
CA004	GAMBAS	48
	Tiger prawns sautéed with sweet red pepper, garlic, paprika and basil, served with salad greens.	
CA005	BRUSCHETTA POMODORO 🤟	40
	Toasted bread topped with diced garden tomatoes and cherry tomatoes with extra virgin olive oil.	



# ZUPPE

### SOUP

CAZ01	ZUPPA DI PESCE	65
	Seafood marinara soup with squid, clams, black mussels, scallop and prawns, topped with croutons.	
CAZ02	<b>SAUTÉ DI VONGOLE</b> Fresh sea clams, garlic, parsley and cherry tomatoes in a clear white broth.	55
CAZ03	<b>ZUPPA DI COZZE</b> Black mussels in a zesty tomato garlic and chili broth, garnished with chopped parsley.	55
CAZ04	<b>ZUPPA DI FUNGHI</b>	50
CAZ05	<b>VELLUTATA DI POMODORO ₩</b> Freshly roasted tomato soup with fragrant basil, a delightful twist on the traditional favorite.	40



#### **INSALATA** SALAD

CAIN01	SMOKED SALMON SALAD  Norwegian smoked salmon slices with mixed greens, cherry tomatoes, red onion, mixed olives, and capers, with Italian dressing.	60
CAIN02	TUNA SALAD  Tuna flakes with mixed greens, cherry tomatoes, onions, cucumbers, and green olives, drizzled with a tangy balsamic dressing.	58
CAIN03	MIXED SALAD Seasonal greens, cherry tomatoes, cucumbers, bell peppers, carrots, and onions, drizzled with a choice of honey mustard or balsamic dressing.	55
CAIN04	CAESAR SALAD Romaine lettuce tossed in creamy caesar dressing, topped with boiled egg, cherry tomatoes, crispy beef bacon, grilled chicken and parmesan.	58
	RISOTTI	
CAR01	RISOTTO PESCARA  Risotto in a marinara base with squid, mussels, scallop, clams and prawns, garnished with fresh parsley.	88
CAR02	RISOTTO AL NIRO DI SEPPIA  Glistening, black risotto cooked with squid ink, garlic, cherry tomatoes, calamari, scallop, and a touch of chilli.	65
CAR03	RISOTTO AL FUNGHI  Risotto in creamy truffle sauce with three types of mushrooms, topped with parmesan cheese.	58



## **PASTA**

CAS01	SPAGHETTI AL FRUTTI DI MARE	88
	Spaghetti with shrimp, mussel, clam, octopus , scallop and squid in a garlic and chilli-infused marinara sauce.	
CAS02	SPAGHETTI VONGOLE	70
	Spaghetti and clams sautéed in olive oil, with a clear broth.	
CAS03	SPAGHETTI BOLOGNESE	58
	Spaghetti served with beef bolognese sauce topped with parmesan cheese.	
CAS04	FETTUCCINE CARBONARA	60
	Fettuccine in a creamy sauce made with egg yolks, pecorino romano, parmesan and black pepper served with a choice of smoked duck or chicken.	
CAS05	PENNE AMATRICIANA	55
	Penne with smoked duck, onions and garlic, mixed mushrooms in a zesty tomato sauce, topped with pecorino romano and a dash of black pepper.	
CAS06	CACIO E PEPE 🤟	52
	Rigatoni in a pecorino romano cheese sauce and freshly ground black pepper.	
CAS07	PENNE ARRABIATA	45
	Penne in a spicy pomodoro sauce with red chili flakes, garlic, fresh basil and olive oil, topped with parmesan.	
CAS08	SPAGHETTI AGLIO OLIO 🤟	40*
	Spaghetti with garlic, chili flakes, extra virgin olive oil, and parmesan.  Add chicken (+5), beef bacon (+15) or mixed seafood (+25) for protein	



#### **PIZZA**

CAP01	QUATTRO FORMAGGI 🥠	98
	Marinara sauce, mozzarella, scamorza, pecorino, and gorgonzola.	
CAP02	FRUTTI DI MARE Tiger prawns, squid, clams, mussels, scallop, marinana sauce, mozzarella & fresh parsley	88
CAP03	CALABRIA  Marinara sauce, mozzarella, red onions, beef pepperoni and chilli.	65
CAP04	<b>DIAVOLA</b> Marinara sauce, mozzarella, beef pepperoni, red bell pepper, chilli flakes and green olive.	65
CAP05	<b>CALZONI</b> Folded pizza with marinara sauce and mozzarella, filled with smoked turkey ham, button mushroom and artichoke.	66
CAP06	VEGETARIANA M Marinara sauce, mozzarella, cherry tomato, bell pepper, zucchini, red onion, assorted mushrooms and broccoli.	58
CAP07	TONNO E CIPOLLA  Marinara sauce, mozzarella, parsley, tuna chunks and red onion.	55
CAP08	MARGHERITA W  Marinara sauce, mozzarella and fresh basil.	45



**SPUNTINI** SNACKS

(3:00PM-6:00PM)

CAF01	FRITTURA DI CALAMARI	48
	Breaded, deep-fried calamari rings served with tartar sauce.	
CAF02	FRITTURA DI CIPOLLA 🤟	35
	Crispy onion rings in tempura batter, served with tartar sauce.	
CAF03	GARLIC BREAD 🤟	30
G, 11 GG	Baguette slices with roasted garlic, parsley and butter.	
CAF04	POTATO WEDGES 🤟	28
	Seasoned potato wedges served with mayonaisse.	
CAF05	BAGUETTE CAPRESE 🤟	48
	Baguette bread with buffalo mozzarella cheese, sliced tomatoes, salad greens, and oregano, drizzled with olive oil.	



# **DOLCI**DESSERT

CAD01	TIRAMISU 🤟	40*
	Classic tiramisu dusted with cocoa powder. Add a shot of Kahlua ( <b>+20</b> ) for an extra kick.	
CAD02	PANNA COTTA 🤟	33
	Silky-smooth panna cotta served with passionfruit & berry coulis.	
CAD03	CAKE OF THE DAY 🏏	28
	Freshly-baked cakes from our in-house pattisiere. Ask your server for today's selection.	20
CAD04	ICE CREAM 🤛	15
	Single scoop of ice cream. Ask your server for available flavours.	