



# VENICE'S GASTRONOMY

BY CHEF DANIELE

Indulge in the rich and earthy flavours of exquisite Italian cuisine

A semi-buffet dinner with a choice of main course

Every Saturday • 6.30pm – 10.30pm

RM128.00nett per person

## FEATURING

**Pate di Fegatini**  
Chicken Liver Pâté

**Salmone Affumico in casa**  
Homemade Smoked Salmon

**Gamberoni in Soar**  
Tiger Prawns with Onion Stew, Raisin  
and Pine Nuts

**Baccala Montecatò**  
Cod Fish Mousse with Grilled Polenta

**Homemade Pizza**

**Pasta e Fagioli**  
Bean soup with homemade "Maltagliati" pasta

**Minestrone**  
Italian Traditional Vegetable Soups  
Your Choice of Breads : Focaccia, Crostini, Ciabatta,  
Piccoli Panini and Gressini

**Choice of Homemade Ferdinand's Style Pasta**

**Choice of Main Courses**

**Parmigiana**  
Baked Eggplants with Tomatoes and  
Mozzarella cheese on Tomato Sauce

**Spezzatino di Agnello con Polenta**  
Lamb Stew in Tomato Sauce with Polenta

**Lasagna alla Bolognese**  
Black Angus Beef Lasagna Bolognese

**Filetto alla Griglia**  
Grilled Beef Tenderloin Steak

**Petto di Pollo**  
Stuffed Chicken Supreme with Mushrooms

**Salmone Scottato**  
Pan-fried Salmon with Sautéed Spinach

**Branzino alle Patate**  
Pan-fried sea bass fillet with dauphinoise potatoes

**Spiedini di Pesce Spada Gamberoni e Peperoni**  
Grilled Swordfish, Prawns and Capsicum Skewers

**Pastine al Riso**  
Venetian Rice Cakes

**Panna Cotta**

**Tiramisu**

and many more ...

## FERDINAND'S

Prices in Ringgit Malaysia inclusive of 6% GST.

+6088 308 350         #suteraharbour

Also check out our  
DEGUSTATION  
WEEKLY SPECIAL  
SET MENU