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Italian Cuisine

This menu tells the story of a journey through Italy—where land and sea meet, and every dish reflects a region, a tradition, and a passion for simple, honest flavors.

From there, we move into the warmth of Italian home kitchens with Vegetables Lasagna. Rooted in family tradition, this dish embodies comfort and togetherness. Each layer of delicate pasta, fresh vegetables, and rich flavors tells a story of generations gathered around the table, savoring as much time as the food.

The journey concludes in Northern Italy with the elegant Pesto and Burrata Risotto. This dish celebrates refined simplicity, where the vibrant aroma of basil pesto blends seamlessly with the creamy richness of burrata, creating a perfectly balanced and indulgent finish.

Together, these dishes offer more than just a meal—they bring to life the essence of Italy, where every plate carries tradition, every flavor tells a story, and every bite is meant to be enjoyed.

SOUP OF THE DAY

Ribollita

Tuscan white bean soup with vegetables and bread

SALADS FOR THE DAY

Polenta Cake

Grilled polenta with crab and confit tomato, anchovy aioli

Roasted Beef and Chicken Salad

With cucumber, avocado, pickle onion, charred pears and Italian dressing

APPETIZER

Fritto Misto Di Mare

Italian crispy fried mixed seafood and capers aioli

Cozze Gratinée

(Italian Stuffed Mussels)

Pecorino romano, garlic, breadcrumbs, parsley, lemon and chili flakes

Vegetable Nawabi Kabab

Indian spices seasoned vegetable patty served with coriander chutney

Beetroot Shami Kebab With

Cashew Nuts 

Beetroot with Indian spices, tomato and raisin chutney

Lamb Arancini Con Arrabbiata

Saffron risotto fried dumpling filled with lamb ragout, mozzarella and arrabbiata sauce

ITALIAN MAIN DISHES

Tuscan Angus Tenderloin Steak

Olive oil, garlic, rosemary, balsamic vinegar, sweet potato puree, exotic vegetables with beef jus

Herbs Crust Lamb Chop

Grilled herbs crusted lamb chop with smashed garlic and peas, sauteed vegetables with red wine jus

Vegetables Lasagna

Layer of pasta stuffed with chunks of vegetable, creamy tomato sauce and parmesan tuile

Stuffed Chicken Breast

Prawns stuffed chicken breast with sweet potato pave, exotic vegetables and mushroom cream sauce

Pesto and Burrata Risotto

Aromatic basil flavoured arborio rice, topped with burrata cheese and tossed pine nuts

Linguini Pasta

With pistachio pesto and parmesan tuile

MAIN DISHES

Daily Culinary Inspiration

Creation with daily fresh ingredients,
specialty from our talented culinary team

Bhuna Gosht

Slow cooked marinated lamb cube with
onion and aromatic Indian spices, served
with rice

Vegetable Kofta Curry

Indian style pureed smoked roasted
eggplant cooked with onion and tomato,
tempered with oil and spices

FROM FLAME OVEN

Trio Cheese Pizza With Arugula

BBQ Chicken Pizza

Creamy Seafood Puffed Pockets

SIDE DISHES

Assorted Indian Breadbasket

Roti, Naan

Vegetable Yakhni Pulao

Fragrant basmati rice cooked with
aromatic whole spices and vegetables

Chicken Rice or Noodles

Jasmine Rice

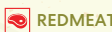
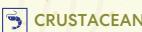
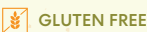
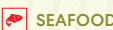
Spinach and Parmesan Casserole

Butter Sauteed Broccolini

LIVE DESSERT STATION

Crepe Italiano with Nutella, Banana and Berries

FOOD ALLERGENS & SPECIAL INDICATORS Please inform your server of any allergies and dietary restrictions.





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