

pietro

STARTERS

Borneo Fruit Salad (V) Pineapple, avocado, pomelo, romesco, toasted almonds, olive oil, vinegar	23
Golden Snapper Crudo Wild-caught golden snapper, tambunan, pineapple, chilli flakes, shallots, forest honey, lime.	28
Lemon Clams & Capers Sabah white clams, capers, butter, lemon, herbs, garlic focaccia.	28
Smoked Lamb Ball Lamb, cumin, mint, oregano, roasted tomato, veal jus.	32
Fritto Misto Pesto, mozzarella, prawns, squid, clams, parsley, lemon.	32
Gambas al Ajillo Prawns, olive oil, garlic, dried chilli, smoked paprika, parsley, sea salt.	34

SOUPS

Porcini Mushroom Soup (V) Porcini, mixed mushrooms, milk foam, nutmeg	28
Seafood Stew Sandakan seafood, tomato, garlic, olive oil, oregano, lemon	28

FROM THE WOOD BRICK-FIRED OVEN

Our pizza dough is naturally leavened for 48 hours, creating a light, airy, and blistered crust.

Margherita Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil.	30
Napolitana Tomato sauce, mozzarella, anchovies, capers, basil, extra virgin olive oil.	32
Frutti di Mare di Sandakan Pesto, mozzarella, prawns, squid, clams, parsley, lemon.	36
Diavola Smoked beef pepperoni, red onion, chilli flakes, tomato sauce, mozzarella.	36

FROM THE JOSPER GRILL

Cooked over natural charcoal in our Josper oven, imparting a deep, distinctive smokiness and intense flavour.

THE SEA

Sandakan White Fish • Red Snapper • Golden Snapper • Kerisi Bali
Sabah Flounder • Stingray • King Jumbo Prawn
Please refer to our service team for today's selection.

Catch of the Day — Sandakan Coast

Charcoal-grilled in the Josper, infused with lemon and herbs, served with salsa verde.

Giant Tiger Prawns 'Al Ajillo' 88
Local tiger prawns, garlic, chilli, parsley, olive oil.

Charred Goldband Snapper (Kerisi Bali) 88
Wild-caught snapper, green olives, capers, ulam raja.

THE LAND

Australian Angus Striploin Steak (300g) 138
Grain-fed striploin, cooked to your preference, sea salt, peppercorn sauce or chimichurri.

'Peri-Peri' Chicken 52
Half chicken, peri-peri marinade, bird's eye chilli.

Josper Roasted Cauliflower 30
Cauliflower steak, smoked paprika, brown butter, chickpea hummus, sesame tahini, parsley.

SIDES

Josper-Roasted Potatoes Served with rosemary and sea salt.	18
Charred Longbean and Corn Served with garlic, chilli, and toasted almonds.	18
Charred Sweet Corn Served with herbed butter and sea salt.	18
Mediterranean Garden Salad Served with a light calamansi vinaigrette.	18

SAUCES

Sambal Chimichuri
Butter & Caper
Signature Chilli Padi Verde
Black Garlic Aioli

PASTAS

Pesto Linguine 32
Sabah white clams, prawns, garlic, anchovies, tomato sauce, white wine, parsley.

Spaghetti Vongole 32
White clams, garlic, white wine, semi-dried tomato, parsley.

Ragu Rigatoni 34
Beef ragu, tomato, beef jus, mixed herbs, parmigiano reggiano.

Tagliatelle Truffle Mushroom (V) 38
Mixed wild mushrooms, porcini, truffle cream, parmesan.

DESSERTS

Caramelised Nanas 24
Pineapple, brown sugar, cinnamon, coconut gelato.

Basque Burnt Cheesecake 24
Cream cheese, eggs, sugar, cream, caramelized top.

Keningau Chocolate Mousse 28
68% Keningau chocolate, Borneo wild forest honey, caramelised banana, calamansi sorbet, toasted coconut crisp.

Tiramisu 28
Mascarpone, espresso, ladyfinger, coco.

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SIGNATURE COCKTAIL

Vanice de Sandokan Port wine, lychee liqueur, peach tea, lemon, longan syrup.	32
Vino Cooler White wine, gin, peach, lemon, thyme, soda.	32
Rossini Port wine, coconut, tonic, blood orange, lemon, beer reduction foam.	32
La Floria White wine, lychee, rose, lemon, beer reduction foam.	32

CLASSIC TWIST COCKTAIL

Americano Campari, sweet vermouth, soda	35
Aperol Spritz Aperol, prosecco, soda water	45
Daiquiri White rum, lime, sugar	35
Gimlet Gin, lime, sugar	35
Jungle Bird Dark rum, campari, sugar, pineapple juice, lime	45
Margarita Tequila, orange liqueur, lime, sugar	40
Negroni Gin, sweet vermouth, campari	45
Old Fashioned Whisky, aromatic bitters, sugar	35

WINE

	Glass	Bottle
HOUSEPOUR WHITE		
Wolf Blass Bilyara Sauvignon Blanc Australia	35	150
El Molino Chardonnay & Chenin Blanc	35	150
HOUSEPOUR RED		
Wolf Blass Bilyara Shiraz Australia	35	150
El Molino Merlot & Malbec Argentina	35	150

SPIRITS

SCOTCH BLENDED WHISKY

Monkey Shoulder	40
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SCOTCH SINGLE MALT WHISKY

Ardmore Malt Tubed	38
Speyburn 10 Years	38

JAPANESE WHISKY

Suntory Kakubin Blended Malt	30
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BOURBON

Jim Beam White	30
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GIN

Yatsu Boshi Gin	38
Caorunn Gin	40

RUM

Bacardi Carta Negra	30
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VODKA

Ketel One	35
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TEQUILA

Volcan Silver	30
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BEER

	Bottle	Draught
Heineken	—	28
Tiger	—	28
Tiger Crystal	28	—
Apple Fox	28	—

NON-ALCOHOLIC

MOCKTAIL

Segar Lychee, rose, kantan, watermelon, lime.	20
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Spiced Up Mangga Falernum syrup, spicy mango, pineapple, mint, lime	20
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Masam Manis Spritz Falernum syrup, spicy mango, pineapple, mint, lime	20
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FRESH JUICES

Orange	18
Green Apple	
Watermelon	

CHILLED JUICES

Pineapple	11
Orange	
Cranberry	

COFFEE AND TEA

Long Black	10
Espresso	10
Latte	12
Cappuccino	12
Double Espresso	12
Macchiato	12
Chocolate	12

Selections of Fine Teas English Breakfast Chamomile Earl Grey Jasmine Mint Green Tea	12
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SOFT DRINKS

Coke	11
Green Tea	
Ginger Ale	
Tonic	
Sprite	
Soda	

H2O

Aqua Panna 750ml	22
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San Pellegrino 750ml	
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