











CRUDI DI MARE

Fish & Shellfish

- Carpaccio**  30
Hand-cut Baa atoll snapper, black olives, tomato, basil   
- Tartare** 32
Yellowfin tuna, avocado, buffalo mozzarella  
- Gamberi** 44
Raspberry, caramelized onion, lemon, micro greens  
- Capesante** 38
Scallops, black salt, beetroot mousse
lychee semi freddo  

LE ZUPPE

Soups

- (V) Patate** 18
Scamorza cream, potato mousse, thyme   
- Moscardini**  32
Baby octopus stew, garlic bruschetta  
- (V) Vellutata Di Funghi** 28
Creamy mushroom soup, truffle foam
oregano crouton  

Landaa Garden Herb 

Vata  Pitta  Kapha 

(V) Vegetarian dishes

Prices quoted are in USD and subject to 10% service charge and applicable taxes.

ANTIPASTI

Seasonal Appetizers

Insalata Frutti Di Mare

33

Prawn, octopus and calamari salad



(V) Caprese Moderna

Burrata mousse, cherry tomato, fresh basil



30

(V) Finocchi

Fennel, arugula, sorrel, orange dressing, pernod



28

(V) Bruschetta (4pcs)

Rosemary—oregano focaccia
Landaa basil, tomatoes, mushrooms
mozzarella mousse



20

Battuta

Angus beef tartare, buffalo mozzarella
rice wafers, balsamic reduction



34

(V) Parmigiana

Gratinated eggplant, mozzarella, basil
parmesan, tomato emulsion



30



(V) Insalata Landaa

Spinach, portobello mushroom, passionfruit sauce

26

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Vata Pitta Kapha

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PASTE E RISOTTI

Pasta & Risotto

Risotto Frutti Di Mare

42

Seafood risotto, Amalfi lemon

(V) Mezzelune

Ricotta, spinach, asparagus, sage-butter

Tagliolini

Lobster, cherry tomato, basil, bisque

(V) Linguini Nirano

36

Zucchini cream, garlic, onion, parmesan

Lasagne Ai Crostacei

Lobster, prawn, ricotta

(V) Gnocchi Alla Sorrentina

Tomato, mozzarella, gratinated

(V) Risotto ai peperoni

Sundried tomato, red bell pepper, dried olives
parsley mayo





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Secondi



Aqua pazza  50
Poached snapper, white wine, tomato concasse
black olives, potato, parsley, dehydrated spinach   

Aragosta 82
Slow cooked Maldivian lobster, bisque, puma
asparagus mousse, orange sabayon




Polpo   54
Sous vide octopus, zucchini escabeche

Tonno    44
Seared sesame crusted tuna, fennel crema
red endives


(V) Fungo    40
Portobello mushrooms, enoki, champignons,
garlic, thyme 




Fritto Misto   62
Crispy seafood and vegetable medley, parsley relish
spicy tomato sauce

Manzo 'Giacchino' 86
Beef tenderloin, seared foie gras
wilted spinach, port wine jus 

Agnello 60
Lamb chop,    raponata, potato gratin,
mint sauce

Polletto alla Piastra  48
Roast spring chicken, baby spinach
mushroom, celery relish   

Saltimbocca  62
Veal tenderloin, capocollo pork ham, sage
fontina cheese, romanesco

(V) Carciofi    42
Artichoke, bread, taggiasca olives, thyme

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