

***Aposto* brings the best of Italy to TTDI**

**Where charcoal-grilled meats, house-made pasta, fresh seafood and warm hospitality come together for a casual dining experience with a contemporary twist.**

***Aposto* is derived from the Italian saying; “Tutto Posto” which means - *everything’s good* and in *Aposto*, everything is *good***

**Our menu celebrates delicious food, driven by devotion to flavor and quality from the talented hands of Chef Chu Wei Sin**



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# SMALL PLATES

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- Bread & Butter** 16  
Daily selection of artisanal butter with focaccia and ciabatta
- Marinated Olives (v)** 26  
Assorted marinated olives, plums & caperberries in house-infused olive oil
- Fresh Air-flown Oysters (4pcs/8pcs)** 88/168  
Air-flown oysters with red wine mignonette & Aposto's hot sauce
- Cured Meats Platter** (contains liquor) 75  
Three types of cured meats with salsa rossa & poppy seed lavosh crackers
- Saba On Toast (3pcs)** 36  
Pickled & torched saba on toasted ciabatta with zesty gremolata, feta and sunflower seeds
- Roasted Baby Carrots (v)** 34  
Honey glazed baby carrots with potato foam and spiced nuts
- Burrata, Figs & Iceplant Salad (v)** 65  
Sicilian air-flown burrata with walnuts & spiced passionfruit vinaigrette
- Truffle Fries (v)** 32  
Thick cut fries with grated truffle, parmigiano-reggiano and garlic aioli
- Eggplant Parmigiana (v)** 38  
Classic crumbed & fried eggplant baked with mozzarella & tomato sauce
- White Wine Mussels & Clam Soup** (contains wine) 42  
White wine mussels & clams served with focaccia bread
- Galician Octopus Carpaccio** 68  
Thinly shaved octopus served with citrus gel, tomatoes and seaweed crisp



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# HAND MADE PASTA

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**'We pride ourselves in making handmade pasta daily & cooked to order'**

**Frutti Di Mare Tagliatelle** **68**

Baby octopus, mussels and crispy school prawns tossed with tagliatelle in a light tomato cream sauce

**Lobster Linguine** (contains wine) **MKT**

Butter-poached & torched Boston Lobster served on a bed of linguine tossed in a rich, creamy bisque sauce

**Duck & Olive Mandilli** **68**

18 Hours braised duck and green olives with Parmigiano Reggiano cream on a herbed silk handkerchief pasta

**Mushroom Agnolotti (v)** **60**

Mushroom & ricotta-filled little pillows on a rich creamy mushroom sauce

**White Corn & Gorgonzola Ravioli (v)** **62**

Corn & mascarpone filled ravioli served atop gorgonzola cream sauce & sweet paprika



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# MEATS & MORE

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- Grilled Market Fish** **MKT**  
Check with your friendly server on our daily catch
- Grilled Barramundi Fillet** **88**  
Charcoal-grilled Australian barramundi on preserved lemon & dill butter sauce and a fennel & pea salad
- Hokkaido Uni & Scallop Risotto** **290**  
Creamy seafood risotto with uni, sashimi scallops, ikura and lumpfish caviar
- Tomato & Chilli Glazed Fried Chicken** **58**  
24-hour brined chicken thighs, double-fried, served on creamy polenta
- Pan Seared Lamb Rump** **85**  
Australian lamb rump served with parsnip puree & cherry jus
- 36-hour Braised Beef Short Ribs** **168**  
Angus short ribs served with savoury chocolate jus & roasted sunchoke puree
- MB7 Wagyu Rump Cap 180g** **180**  
Charcoal-grilled Australian Wagyu with porcini mushroom jus
- Japanese A5 Wagyu** **MKT**  
Check with your friendly server on our Japanese Wagyu cuts available



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# SWEET TREATS

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## **Tiramisu**

Coffee-soaked savoiardi biscuits & mascarpone  
in a crunchy tuille topped with coffee meringue

(no liquor) **36**  
(with liquor) **42**

## **Burnt Orange Crème Caramel**

Rich & creamy burnt orange crème caramel finished with fresh  
orange and freeze dried raspberries

**32**

## **Chocolate Sara**

Dark chocolate mousse on cherry jelly & chocolate feuilletine,  
topped with yuzu-mango granita and basil oil drizzle

**36**

## **Pistachio Cake**

A medley of pistachios finished with crème fraiche ice cream

**36**

## **Affogato al Caffè**

House-made Madagascar vanilla bean ice cream with double  
espresso

**26**



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## CRAFTED DRINKS

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| Melon Up!<br><i>Watermelon, melon, passionfruit &amp; soda</i>             | 25 |
| Lychee Something Something<br><i>Lychee, calamansi &amp; soda</i>          | 25 |
| Peach My Bish<br><i>Peach, pomegranate, lime &amp; soda</i>                | 25 |
| Smokin' Berries<br><i>Blueberry, blackberry, maple, coconut &amp; soda</i> | 26 |
| 2 O Tea<br><i>Roasted barley tea, blood orange &amp; cream</i>             | 26 |
| Pinky<br><i>Pink guava, passionfruit, strawberry, rosemary &amp; soda</i>  | 26 |

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## SOFT DRINKS

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|             |   |
|-------------|---|
| Coca Cola   | 9 |
| Coke Zero   | 9 |
| Sprite      | 9 |
| Ginger Ale  | 9 |
| Soda Water  | 9 |
| Tonic Water | 9 |



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## COFFEE

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|                      |    |
|----------------------|----|
| Double Espresso      | 10 |
| Americano            | 12 |
| Macchiato            | 12 |
| Flat White           | 14 |
| Cappuccino           | 14 |
| Dirty Latte          | 14 |
| Extra Shot (+rm5.00) | 5  |

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## TEAS

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|--|----|
| Earl Grey Lavender<br><i>Black tea with bergamot &amp; lavender</i>    | 15 |
| British Breakfast<br><i>Assam, Kenyan &amp; Ceylon black tea</i>       | 15 |
| Hanami<br><i>Steamed green tea &amp; cherry blossoms</i>               | 15 |
| Chamomile Dream<br><i>Chamomile, lemon verbena, marigold, lavender</i> | 15 |
| Marakesh Mint<br><i>Green tea, peppermint, spearmint, lemongrass</i>   | 15 |

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## CHOCOLATE

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| Hot Chocolate | 16 |
| Mocha         | 16 |
| Babycino      | 5  |



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# WATER

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|                                      |    |
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| Acqua Panna Toscano 750ml            | 21 |
| San Pellegrino Sparkling Water 750ml | 21 |

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# BEERS

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## **Draft Beers (330ml)**

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| Heineken | 24 |
| Guinness | 25 |

## **Bottled Beers (330ml)**

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|---------------------------|----|
| Birra Moretti             | 28 |
| Little Creatures Pale Ale | 28 |
| Peroni Nastro Azzurro     | 28 |

