

***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 and fresh bread
- 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
- Japanese Sea Bream Ceviche** 85  
Pickled cucumber, puffed rice, jalapeno, lumpfish caviar and herbed vinaigrette
- Saba On Toast (3pcs)** 36  
Pickled & torched saba on toasted ciabatta with zesty gremolata, feta and sunflower seeds
- Grilled Broccolini (v)** 45  
Chargrilled broccolini, red pesto siciliana and pine 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 & Pesto Caponata** 38  
Roasted eggplant, raisins and pistachio pesto served with warm bread
- Chicken Brodo & Tortellini** 42  
Roasted chicken soup with chicken tortellini, kale and parmigiano-reggiano



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# HAND MADE PASTA

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

- Lobster Linguine** (contains wine) **MKT**  
Butter-poached & torched Boston Lobster served on a bed of linguine tossed in a rich, creamy bisque sauce
- Salmon al Limon Linguini** **65**  
Dill and citrus cured salmon and ikura served on tangy lemony linguini
- Beef Tripe Lasagnette** **62**  
Tomato braised beef tripe on ricotta filled lasagnette
- 18-hour Red Wine Braised Duck Tagliatelle** **72**  
Braised and shredded duck ragu and chestnuts tossed with hand cut tagliatelle
- Pumpkin Agnolotti (v)** **58**  
Pumpkin and feta filled agnolotti, butter fried cashews and brown butter sauce



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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
- Scallop and Saffron Risotto** **160**  
Pan seared queen scallops on a creamy saffron and tomato risotto
- Truffle and Mushroom Risotto (v)** **98**  
Wild mushrooms cooked in a rich risotto  
-*Supplemental fresh black truffles 5g* **120**
- Chicken Cotoletta** **58**  
24-hour brined, crumbed and fried chicken breast served with spicy brown butter sauce, sage and pickles
- 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 balsamic beef jus & chickpeas
- Australian Angus Sirloin 200g** **180**  
Charcoal-grilled Australian Angus with celeriac and beef 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 Banoffee**

Chocolate mousse, banana compote and salted caramel

**36**

## **Berry Bliss**

Strawberry sorbet, raspberry mousse, whipped feta and beetroot  
meringue

**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! <i>Watermelon, melon, passionfruit &amp; soda</i>	25
Lychee Something Something <i>Lychee, calamansi &amp; soda</i>	25
Peach My Bish <i>Peach, pomegranate, lime &amp; soda</i>	25
Berry Zen <i>Blueberry, chamomile tea &amp; lemon</i>	26
2 O Tea <i>Roasted barley tea, blood orange &amp; cream</i>	26
Cucumber Tropics <i>Cucumber, pineapple, coconut &amp; ginger</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 <i>Black tea with bergamot &amp; lavender</i>	15
British Breakfast <i>Assam, Kenyan &amp; Ceylon black tea</i>	15
Hanami <i>Steamed green tea &amp; cherry blossoms</i>	15
Chamomile Dream <i>Chamomile, lemon verbena, marigold, lavender</i>	15
Marakesh Mint <i>Green tea, peppermint, spearmint, lemongrass</i>	15

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## CHOCOLATE

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Hot Chocolate	18
Mocha	18
Babycino	5



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## WATER

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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)**

Heineken	24
Guinness	25

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

Birra Moretti	28
Peroni Nastro Azzurro	28

