

***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  
Chef's daily selection of artisanal butter and fresh bread
- Marinated Olives (v)** 26  
Assorted marinated olives, pickled plum and caperberries in house-infused olive oil
- Fresh Air-flown Oysters (2pcs/4pcs/6pcs)** 44/88/126  
Air-flown oysters with lemons, red shallot mignonette and Aposto's hot sauce
- Cured Meats Platter** (contains alcohol) 75  
Three types of cured meats with salsa rossa and poppy seed lavosh crackers
- Hokkaido Scallop Crudo** 88  
Air flown Japanese scallops served raw with compressed cantaloupe, pickled chilli and melon vinaigrette
- Saba on Toast (3pcs)** 36  
Pickled and torched saba on toasted ciabatta with zesty gremolata, feta and sunflower seeds
- Chargrilled Sweet Peppers (v)** 38  
Chargrilled sweet capsicum tossed in gremolata, finished with shaved parmigiana-reggiano
- Burrata, Citrus & Tomato (v)** 65  
Sicilian air-flown burrata served atop heirloom tomatoes, hazelnuts, orange and aged balsamic
- Truffle Fries (v)** 32  
Thick cut fries with grated truffle, parmigiano-reggiano and garlic aioli
- Eggplant & Pesto Caponata (v)** 38  
Roasted eggplant, raisins and pistachio pesto served with warm bread
- Seafood Chowder** 60  
Clams, mussels, and seafood mousse served in tomato seafood broth
- Calabrese Chicken Wings** 38  
Hot sauce coated wings served with parmigiano-reggiano dip



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# HAND MADE PASTA

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

## **Boston Lobster Linguini**

**MKT**

Grilled Boston lobster served on hand made linguini, tossed with a refreshing yuzu & lobster sauce

## **Miso Chilli Vongole Aglio e Olio**

**60**

Venus and asari clams in a white miso clam broth tossed with hand cut linguini

## **Squid Ink Linguini**

**63**

Market fresh squid cooked with heirloom tomatoes, feta and jet black squid ink linguini

## **18-hour Red Wine Braised Duck Tagliatelle** (contains alcohol)

**72**

Braised and shredded duck ragù and chestnuts tossed with hand cut tagliatelle

## **Fig & Ricotta Agnolotti (v)**

**58**

Little pillows filled with ricotta and figs, cooked in almond brown butter



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# MEATS & MORE

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<b>Grilled Market Fish</b>	<b>MKT</b>
Check with your friendly server on our daily catch	
<b>Grilled Barramundi Fillet</b>	<b>88</b>
Charcoal-grilled Australian barramundi on a warm heirloom tomato and caper sauce	
<b>Butter Crab Risotto</b>	<b>180</b>
Creamy carnaroli rice cooked with Japanese snow crab leg, pine nuts, Pecorino romano and curry leaves	
<b>Truffle and Mushroom Risotto (v)</b>	<b>98</b>
Wild mushrooms cooked in a rich carnaroli rice	
• <i>Add on fresh black truffles 5g +RM80</i>	
<b>Smoked Spring Chicken</b>	<b>78</b>
Smoked and grilled spring chicken served with salsa verde and chickpea puree	
<b>9-day Aged Duck Breast</b>	<b>98</b>
Cherry Valley duck breast served on sweet potato puree, crispy kale, hazelnuts and jus gras	
• <i>Add on foie gras +RM65</i>	
<b>24-hour Red Wine Braised Wagyu Cheeks</b> (contains alcohol)	<b>168</b>
Slow braised Wagyu beef cheeks paired with pomme puree, caramelized onions and red wine jus	
<b>Australian Angus Sirloin 200g</b>	<b>180</b>
Charcoal-grilled Australian Angus with smashed potatoes and mustard cream	
<b>Japanese A5 Wagyu 150g</b>	<b>MKT</b>
Check with your friendly server on our Japanese Wagyu cuts available	



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# SWEET TREATS

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- Tiramisu** (no liquor) **36**  
Coffee-soaked savoiardi biscuits and mascarpone (with liquor) **42**  
in a crunchy tuile topped with coffee meringue
- Pu-er Panna Cotta** **32**  
Creamy Pu-er tea panna cotta served with passion fruit, lemon curd, white balsamic jelly and pumpkin seed croustillant
- “Toblerone” Semifreddo** **36**  
Dark chocolate semifreddo, hokey-pokey, hazelnuts and rich chocolate sauce
- Berry Bliss** **36**  
Strawberry sorbet, raspberry mousse, whipped feta and beetroot meringue
- Cannoli** **30**  
Mascarpone, candied orange and chocolate chip filled cannoli, crusted with pistachios and served with raspberry sorbet
- Affogato al Caffè** **26**  
House-made Madagascar vanilla bean ice cream served with double espresso



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## CRAFTED DRINKS

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Melon Up! <i>Watermelon, melon, passion fruit &amp; soda</i>	25
Lychee Something Something <i>Lychee, calamansi &amp; soda</i>	25
Cucumbersome <i>Cucumber, orange, peach, blackcurrant &amp; chia seeds</i>	25
Berry Zen <i>Blueberry, chamomile tea &amp; lemon</i>	26
Apple Tango <i>Roasted barley tea, apple, lime &amp; soda</i>	26
Passion Splashdown <i>Passion fruit, sour plum, lemon &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 <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
Marrakesh Mint <i>Green tea, peppermint, spearmint, lemongrass</i>	15

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## CHOCOLATE

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Hot Chocolate	18
Mocha	18
Babyccino	5



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## WATER

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Acqua Panna Still Water 1L	21
San Pellegrino Sparkling Water 1L	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

