



HEDICA

Restaurant Lounge Bar



APPETISERS

BURRATA	168
Burrata Cheese, Tomato and Pesto Sauce	
ASPARAGI	178
Asparagus with Onsen Egg, Hollandaise and Marche Salad	
OCTOPUS	198
Octopus Salad with Crushed Potato and Cherry Tomato	
VITELLO TONNATO	188
Slow Cooked Veal Loin with Tuna & Capers Sauce	
PARMA	178
Parma Ham with Melon and Balsamic Pearl	

SALADS

CAESAR	108
Romaine Lettuce, Parmigiano Reggiano, Croutons, Bacon Bits and Caesar Dressing	
ARUGULA	128
Arugula Salad with Shaved Parmesan, Cherry Tomato, Walnut and Balsamic Dressing	
Add Avocado ½ Pc	38
Add French Supreme Chicken	88
Add Parma Ham	58

SOUPS

SEAFOOD CHOWDER	138
Mixed Seafood Chowder	
MINESTRONE	118
Classic Vegetable Minestrone Soup	

RISOTTO

TRUFFLE MUSHROOM RISOTTO	228
Risotto with Mix Mushroom and Truffle	
BEEF SHORT RIB RISOTTO	248
Saffron Risotto with Braised Beef Short Ribs	

PASTA

PASTA POMODORO	168
Orecchiette Pasta with Fresh Tomato Sauce and Basil	
RAVIOLI	178
Homemade Ricotta and Spinach Ravioli with Mascarpone Pesto Sauce	
CHITARRA VONGOLE	198
"Chitarra" (Square Spaghetti) Pasta with Clams, White Wine, Zucchini and Herbs	
TAGLIOLINI SCALLOP	238
Homemade Tagliolini Pasta AOP Style with Lemon, Scallop and Bottarga	
ZITI BOLOGNESE	178
Small Fresh Rigatoni Pasta with Mix Meat Bolognese	

MAINS

SCAMORZA	188
Baked Scamorza Cheese with Roasted Vegetable	
TOOTHFISH	358
Seared Toothfish with White Wine, Tomato & Basil Sauce, Sauteed Potato and Broccolini	
SPRING CHICKEN	218
Roasted Spring Chicken with Sauteed Spinach	
LAMB RACK	388
Sous Vide Lamb Rack with Roasted Vegetable and Mint Sauce	
M7 WAGYU	538
M 7 Striploin (300gm) with Mix Greens and Fried Ratte Potato	

All Time Favourites



EGG

From Ferioli Farms, Italy

(Served until 6pm)

CRAB OMELETTE 158

Crab Meat and Cheese Omelette with
Toast and Mixed Greens

CHERRY TOMATO OMELETTE 148

Cherry Tomato, Basil and Mozzarella
Omelette with Toast and Mixed Greens

ALL DAY BREAKFAST 158

Served with Sausage, Bacon,
Sauteed Mushroom, Grill Tomato,
Toast and Mix Green

Choices of Egg (Fried, Scrambled,
Onsen or Boiled)

SHAKSHUKA 158

Spicy Tomato Sauce, Vegetable,
Soft Egg serves with Toast

PIZZA

Chef Gianni's Original

Tomato Base

MARGHERITA 148

Tomato Sauce, Mozzarella and Basil

MARIMARE 148

Anchovies, Tomato Confit, Capers and Garlic

SPICY MEAT LOVER 198

Pork Sausage, Spicy Salami, Nduja, Tomato Sauce and Mozzarella

No Tomato Base

PROSCIUTTO 198

Parma Ham, Arugula, Parmigiano and Mozzarella

CAPRESE 168

Buffalo Mozzarella and Fresh Tomatoes

TARTUFO 238

Buffalo Mozzarella, Stracchino, Mushroom and Truffle Sauce

*Value the
Beautiful Things*



Dedica means “to dedicate”.

Creating meaningful memories through
food, people and places.

