



ALL DAY
EVERY DAY
from 7 am until midnight

Prices are subject
to 10% service charge
and 7% VAT

VEGETARIAN 🌿

VEGAN 🌿

GLUTEN FREE 🌾

BRUNCH MENU

10 am - 4 pm

VIENNOISERIES

GIGILICIOUS *eggs and more*

FRESH & FABULOUS *salads*

MAYBE A PANCAKE

THE SWEET SPOT

À LA CARTE

11 am - onwards

STARTERS

PASTA

MAINS

SIDES

PIZZETTE

DESSERTS

BRUNCH MENU

10 am - 4 pm

VIENNOISERIES

CROISSANT - 100



VANILLA CROISSANT - 120



CHOCOLATE CROISSANT - 170



STRAWBERRY CROISSANT - 170

CINNAMON ROLL - 130



MACADAMIA-WALNUT
BROWNIE - 75



HAM N'CHEESE
CROISSANT - 160



GIGILICIOUS *eggs and more*

GIGI BREAKFAST

Eggs of your choice, in-house smoked salmon, Italian cooked ham, avocado mash, smashed chickpea salad, provolone, cherry tomatoes, mushrooms.

420



EGGS ALLA FIORENTINA

Poached eggs on toasted brioche bread, spinach and hollandaise sauce.

270

Add pancetta.....100

Add smoked salmon.....160

Add 3gr fresh truffle.....390



EGGS ALLA PARMIGIANA 🍀

Fried eggs, pomodoro sauce, grilled eggplants, olives, capers, dry ricotta, basil leaves. Served with sourdough bread.

(10 min) **300**



CRAB & RICOTTA FRITTATA

Italian omelette with crab, ricotta and stracciatella, roasted tomatoes, rocket salad.

320





SCRAMBLE AND BACON
Toasted brioche, scrambled eggs, slab bacon.
290

TOMATO & BEETROOT OPEN SANDWICH 🍃
Sourdough, kale pesto, tomato and beetroot dices, pomegranate dressing, cashew nut vegan cheese, pine nuts.
290



BRAVO AVOCADO 🍃
Sourdough, smashed avocado, roasted cherry tomatoes, poached egg, dukkah, rocket.
370
Add mozzarella di bufala...100
Add pancetta.....100
Add smoked salmon.....160

BOLOGNESE TOASTIE
Sourdough, cheesy bolognese, pineapple pickle, herb cream cheese, provolone. Served with fries.
350



SALMON BREKKIE
Toasted brioche, in-house smoked salmon, cream cheese, baby cos, capers, poached egg, paprika.
350

**TUNA & EGG
TRAMEZZINO**

White toast, tuna,
mayonnaise, eggs, salad
leaves, tomato dices.

290



**BEEF & TRUFFLE
BRIOCHE**

Brioche, cream
cheese, tartufata
sauce, rocket,
parmigiano,
balsamic drops,
fresh shaved
truffle.

380

GIGI'S CLUB

Whole grain sourdough,
sundried tomatoes,
provolone, tomatoes, lettuce,
mortadella, bacon, fried egg.
Served with french fries.

350



FRESH & FABULOUS salads



CHICKPEAS SALAD 🌿
Chickpeas, lentils, beans, curly kale, red onions, sundried tomatoes, salted cucumbers, raisins, radishes, vegan cashew-nut feta, dukkah.

280



GIGI QUINOA SALAD 🌿

White quinoa grains, chickpeas, pickled vegetables, avocado, onions, radishes, olives, cashew nut cheese, pomegranate dressing, mint.

300

Add fried egg...50



GIGI'S CAESAR

Baby romaine lettuce, Caesar dressing, seared chicken thighs, bread croutons, parmesano shavings.

250



MAYBE A PANCAKE



BACON & EGGS PANCAKES

Ricotta pancakes, fried eggs, caramelized bacon slabs, maple syrup.

290

DOLCE PANCAKE

Ricotta pancakes, caramelized banana, honey, vanilla ice cream, mascarpone.

250



THE SWEET SPOT



GIGILICIOUS GRANOLA BOWL 🌿

Homemade granola, seasonal fresh fruits, homemade coconut yogurt.

250

Regular dairy yogurt available on request.

BANOFFLÉE

Like a chocolate soufflé, but also like banoffee pie, and still very Gigi!

240



À LA CARTE

11 am - onwards



STARTERS

CALAMARI FRITTI

Deep-fried calamari with sriracha mayo, tartare sauce and lemon wedge.

370



CHEESY TRUFFLE ARANCINI

Truffle risotto, mozzarella, truffle cream sauce.

240

OYSTERS

Fines de Claire no. 3 served with shallot vinegar, Thai seafood sauce and lemon wedge.

(3) 270 | (6) 540



SALMON CROSTINO

In-house smoked salmon, citrus-infused burrata, chives and dill on sourdough bread.

390



GIGI MINESTRONE
Mixed vegetables simmered
in tomato base with a touch
of kale pesto and pork
pancetta.

240

Vegan version available 🌱



**MUSSELS
& TOMATO SOUP**

Black mussels,
mixed berry
tomato, white
wine, spicy
tomato sauce,
parsley, mint,
lemon, toasted
sourdough.

390



CRAB & BABY SPINACH

Crab meat, baby spinach,
salad leaves, fresh mango
and avocado, bread crisps
(and a secret dressing).

380



LA BURRATA 🌱

Creamy burrata with
marinated tomatoes,
sourdough crisps, soft herbs,
pickled shallot
and olive oil.

520



GIGI CAPRESE 🌿

Beef tomato, mixed berry tomato, bufala, kale pesto, balsamic pearls, basil.

450

Vegan version available 🌿



ENDIVE & GORGONZOLA 🌿

Endive and radicchio leaves, chunks of gorgonzola, red apple, walnuts, balsamic, mustard seeds.

330

Vegan version available 🌿

CAULIFLOWER POWER 🌿

Sicilian-style wood-roasted cauliflower, sweet and sour raisins, pine nut, spicy bread crumbs, dill and saffron mayo.

300

Vegan version available 🌿



PRAWNS 'ALLA DIAVOLA

Tiger prawns baked in pizza oven, spicy 'nduja-pomodori sauce, garlic, burrata, pistachio crumbs, pizza bread.

490

BEEF TARTARE & KALE PESTO

Beef flank, kale pesto, egg yolk, parmigiano, crispy baby potatoes, mayo rosa, paprika.

570



BEEF CARPACCIO

Thinly sliced raw AUS Black Angus beef fillet, lemon and truffle dressing, crispy potato, rocket and parmigiano.

520



VITELLO TONNATO

Thinly sliced roasted veal loin, tuna sauce, celery and pink radish.

420

SALUMI BOARD

A board of Parma ham, speck, coppa and salami, Cerignola olives and pickles.

470



FORMAGGI BOARD 🌿 🍷

Fresh goat cheese, gorgonzola, parmigiano, pecorino, crackers, nuts and dry fruits.

450



VEGAN CHEESE BOARD 🌿 🍷

Cashew nuts cheese: herbs, truffle, smoked. Rocket, raisins, walnuts.

300



TOMATO & VEGAN CHEESE BRUSCHETTA 🌿

Toasted sourdough, cashew cheese, dry tomato spread, tomato dices, red onion, vegan feta crumbs.

270



GARLIC SOURDOUGH - 100

Toasted homemade sourdough with garlic & herbs butter.

PIZZA BREAD - 90

Our famous pizza dough seasoned with olive oil and rosemary.



PASTA

Gluten-free 🌾 versions available.

Tell us if you like your pasta spicy 🌶️.

HOLY VONGOLE

Linguine, fresh clams, white wine, garlic, parsley, cherry tomatoes, olive oil.

390



BEEF LASAGNA BOLOGNESE

Fresh pasta, beef ragù, bechamel, parmigiano.

380



CRAB TAGLIOLINI

Homemade tagliolini, crab meat, cherry tomatoes, white wine, tomato sauce.

420



CALAMARI E GAMBERONI

Mezze maniche pasta, fresh squid and king prawns, cherry tomatoes, garlic and white wine sauce, pistachio crumbs, fresh parsley.

580



**TRUFFLE
FETTUCINE** 🍃

Fresh fettuccine, creamy
truffle sauce, fresh truffle,
parmigiano.

690

Add 3g of fresh truffle...390



PAPPARDELLE AL RAGÙ

Flat ribbons of pasta with roasted
lamb leg ragù, parmigiano.

520

**LINGUINE
PUTTANESCA** 🍃

Linguine, garlic, capers,
Kalamata olives, tomato
sauce, chili, vegan feta, basil,
sundried tomato.

290



MUSHROOM RISOTTO

Porcini, shimeji, tartufata,
parmigiano.

480

Add 3g of fresh truffle...390

RAVIOLI LEMON & BURRATA

Ravioli filled with mozzarella di bufala and provolone, colatura di alici, lemon zest, parsley, mint and lots of parmigiano.

390

Add hot-smoked salmon...160



PANCETTA & ROCKET

Twisted pasta, smoked pancetta, garlic, olive oil, cherry tomatoes, pecorino shavings, rocket.

290

PAPPARDELLE ROSA

Flat ribbons of pasta, smoked pancetta, garlic, tomato, cream, parmigiano.

390

Add prawns...300



RAVIOLI CARBONARA

Homemade pork-filled ravioli, parmigiano cream, egg yolk, crispy smoked pancetta and chives.

360



MAINS *from the land*

GIGI TENDERLOIN TAGLIATA

Black Angus tenderloin,
mushroom-grain mustard
sauce, rocket leaves.

950



LAMB RUMP

Gently roasted Australian lamb
rump, cauliflower purée, grilled
vegetables, Italian chimichurri.

790

GRILLED ITALIAN SAUSAGES

Pork sausages, mashed
potatoes, baby carrots,
tomato and gravy.

530



PORK SALTIMBOCCA
Pork tenderloin medallions,
wrapped in Parma ham and
sage leaves with mashed
potatoes and asparagus tips.

520





CHICKEN CAPONATA
Rolled and baked chicken thigh with eggplant caponata and pappapomodoro.
380

SECONDI *from the sea*



BILLY BASS
Grilled sea bass fillet, cherry tomatoes, Kalamata olives, capers, parsley, garlic spinach.
570



SALMON QUINOA
Pan-seared Norwegian salmon fillet, quinoa salad with tomatoes, artichokes, pink radish, white wine cream sauce, chives, trout caviar.
780



SIDES

HOT BROCC ♻️

Grilled broccolini with spicy tomato soffritto, parmigiano.

230

Vegan version available ♻️



GARLIC SPINACH ♻️

Fresh spinach cooked with garlic and olive oil.

160



GIGI'S CAPONATA ♻️

Eggplant and bell peppers in sweet and sour tomato sauce, almonds and mint leaves.

Served cold or warm.

195



MASHED POTATOES PICCANTI

Mashed potatoes, spicy 'nduja topping, parsley, grated parmigiano.

210



INSALATA MISTA ♻️ 🌿

Green leaves, herbs, tomato, radish, endives gems, vinegar dressing.

160



ASPARAGUS CON LIMONE ♻️

Boiled asparagus sautéed in lemon butter, grated parmigiano.

210



PIZZETTE like a pizza (but smaller)



AMERICANA (SOME LIKE IT HOT)

Mozzarella, tomato sauce and spicy salami.

Add jalapeños if you like it hot 🌶️!

290



TARTUFO NERO 🍄

Mascarpone, scamorza, tartufata, mushrooms.

330



4 CHEESE 🍄

Tomato sauce, mozzarella, gorgonzola, taleggio, parmigiano.

290



PARMIGIANA 🍄

Tomato sauce, grilled marinated eggplants, mozzarella di bufala, roasted cherry tomatoes, basil, grated parmigiano.

290

Vegan version available 🌱



CAPRICCIOSA VEGANA 🌿
Homemade vegan mozzarella,
artichokes, black olives,
champignons, sundried tomatoes,
red onion, oregano.

240



**BURRATA
& PROSCIUTTO**
Burrata, prosciutto
ham and rocket.

450



**SMOKE AND SPICY
HAWAIIAN**

Tomato sauce, prosciutto cotto,
smoked scamorza, mozzarella,
pineapple.

320



MEAT LOVER

Bolognese sauce, tartufata,
Italian sausage, ricotta.

390

Add 3g of fresh truffle...390



FUNGHI BIANCA

Ricotta, Italian sausage, porcini mushrooms, baby spinach, chili flakes.

350

**HAM
& SPICY 'NDUJA**
Tomato sauce,
prosciutto cotto,
smoked stracciatella,
spicy 'nduja, roasted
cherry tomatoes,
oregano.

370



GIGI MARGHERITA 🌿

Tomato sauce, mozzarella, basil.

200

Vegan version available 🌿



DESSERTS



FLOURLESS CHOCOLATE CAKE

Tanzania 72% flourless cake served with an orange-infused cream dollop.

240

BANOFFLÉE

Like a chocolate soufflé, but also like banoffee pie, and still very Gigi!

240



LIMONE MERINGUE TART

Gigi's signature lemon curd, crunchy biscuits, Italian meringue, caramelized lemon.

220



STRAWBERRY MILLE-FEUILLE

Puff pastry, fresh strawberries, vanilla cream.

250



GIGI TIRAMISU

Light and airy layers of coffee and Marsala-soaked savoiardi biscuits, mascarpone cream, chocolate.

290





PISTACHIO- NUTELLA PIZZA

Pizza dough,
pistachio cream, Nutella,
vanilla cream, pistachio
crumbs.

320

CASHEW COCONUT CAKE BLUEBERRY COMPOTE

Cashew cream cheese, coconut
butter, coconut flakes, organic
cane sugar, blueberry compote.

Vegan and gluten-free 🌿 🌾

220



AFFOGATO

Nothing's better than a scoop
of vanilla ice cream and a shot
of espresso.

Affogetta bout it!

150

Add Amaretto shot...100



GELATO

Chocolate
Vanilla.

90

SORBETS

Strawberry
Lemon.

90





mangiamo!

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