Bella&
GEORGY

Bella has always been known for handmade pasta, carefully selected wines, and timeless Italian dining.

Then , Bella met Georgy.

Where Bella celebrates the artistry of Italian cuisine, Georgy is drawn to the primal beauty of fire. His passion lies in flame-grilled meats, wood-fired cooking and bold, honest flavours that transform every meal into a feast.

Together, they bring two distinct crafts into one experience. By day, Bella's handmade creations take centre stage. As evening falls, Georgy's fire comes alive. Though each has their own signature, their worlds naturally intertwine, creating a dining experience that balances elegance with boldness, tradition with theatre.
Bella & Georgy marks the next chapter of Bella—where two stories, two crafts, and one table come together.

Introduction

The Evening



I light the fire at four and let it settle.
By the time the room fills there's nothing left of the
flame — only heat

— Georgy

Georgy's kitchen — six till late

Introduction

The Legend

Gluten	Dairy	Egg	Nuts	Fish
Shellfish	Alcohol	V Vegetarian	MP Market Price	

Please speak to your server about any allergy or dietary requirement. Our kitchen handles wheat, egg, shellfish and nuts daily, and we cannot guarantee any dish is free from traces.

Chapter One

The Beginning

Sit down. Don't decide anything yet.
Something to hold while the rest of your table finds its way here.
— Bella

BITES

Bruschetta al Pomodoro (V) · Gluten · Dairy — 24
garlic, tomato, stracciatella

Potato Crisps (V) · Dairy — 24
homemade chips, sour cremeux, onion

Truffle Fries (V) · Dairy — 29
grana padano, black truffle

Bella's Signature Dip Gluten · Dairy — 36
homemade focaccia, ORO extra virgin olive oil, aromatics & herbs

Fritto di Mare Gluten · Dairy · Shellfish · Fish — 36
market seafood, yuzu

Antipasto Gluten · Dairy — 66
cured meats, confit vegetables, camembert, bread of the day

Surf & Turf Dairy · Shellfish — 99
foie gras, oyster, seaweed — set of two

Chapter Two

The Table is Laid

My mother never asked what you wanted first.
She simply started bringing things out. I have never found
a reason to change that.
— Bella

COLD APPETIZERS

Chicken Liver Pâté Gluten · Dairy · Alcohol 28
homemade jam, ciabatta

Panzanella Salad (V) · Gluten · Dairy 32
cherry tomato, house vinaigrette, crouton

Burrata (V) · Dairy · Nuts 58
lemon peach vinaigrette, mixed herbs & greens, seeds & nuts

Avocado & Octopus Fish · Shellfish 48
baby octopus, ponzu dressing, roast potato, corn

Umai Gluten · Fish 49
red snapper, calamansi, torch ginger flower, laksa leaf, pasta chips



WARM APPETIZERS

Pumpkin & Almond Soup (V) · Gluten · Dairy · Nuts — 26
bread of the day

Forest Mushroom Soup (V) · Gluten · Dairy — 24
bread of the day

Arancini Gluten · Dairy · Egg · Shellfish — 26
prawn, tomato, mozzarella, arugula

Clam Frites Gluten · Dairy · Shellfish · Alcohol — 46
white clams, white wine, fries

Parmigiana (V) · Gluten · Dairy · Egg — 36
eggplant, fior di latte, smoked ricotta, red pepper, thai basil

Bone Marrow Gluten — 88
bread of the day, chives

Chapter Three

Bella's Craft

Rolled at six, cut at eight, on your table tonight.
Nothing on this page is older than this morning.
— Bella

ROLLED & CUT

Pesto Genovese/ Tagliatelle (V) · Gluten · Dairy · Egg · Nuts — 32/ 46
basil pesto, grana padano, pangrattato

Spiced Frutti di Mare/ Linguine Gluten · Dairy · Egg · Shellfish · Fish — 57/ 78
market seafood, spiced tomato, grana padano

Cecina Carbonara/ Pici Gluten · Dairy · Egg — 44/ 62
beef cecina, egg yolk, grana padano, black pepper

Clams Vongole/ Tagliolini Gluten · Dairy · Egg · Shellfish · Alcohol — 36/ 52
clams, white wine, arugula

Beef Ragù/ Rigatoni Gluten · Dairy · Egg · Alcohol — 44/ 62
minced beef, tomato, red wine, grana padano

Foie Gras & Pistachio/ Cavatelli Gluten · Dairy · Egg · Nuts — 78/ 110
seared foie gras, pistachio, grana padano, lemon zest, mint oil

FILLED BY HAND

Culurgiones (V) · Gluten · Dairy · Egg — 38/ 54

potato, mint, pomodoro, grana padano

Ravioli Gluten · Dairy · Egg · Shellfish — 68/ 98

pumpkin filling, seared scallop, browned butter, ricotta, sage

Cappellacci Gluten · Dairy · Egg · Fish — 52/ 74

ricotta filling, smoked salmon, lemon dashi butter, wakame

Raviolo Gluten · Dairy · Egg — MP

ricotta filling, egg yolk, truffle cacio e pepe, fresh black truffle

Chapter Four

A Plate Of One's Own

Not everything is meant to be pulled apart.
Some evenings you want a plate that belongs to nobody but you.
— Georgy



PLATE

Watercress Risotto Dairy · Fish — 72
red snapper, watercress, arborio rice

Rack of Lamb Gluten · Dairy — 148
mustard velouté, mashed potato, seasonal vegetables

Black Angus Short Ribs Dairy — 98
beef jus, espresso, sweet potato purée, seasonal vegetables

Black Angus Ribeye (250g ±) Dairy — 190
beef jus, mashed potato, herb salad

Black Angus Beef Rossini Dairy · Alcohol — 280
seared foie gras, madeira jus, mashed potato, fresh truffle

Chapter Five

One Table

These I cannot claim on my own. — Bella
Nor I. Her hand, my heat, one plate between them. — Georgy



TO SHARE

Seabass en Papillote Fish — 85

asian seabass, sauce vierge, market vegetables

Chicken Ballotine Gluten · Dairy · Egg — 125

mushroom filling, truffle soubise, potato, fresh truffle

Grilled Hamachi Collar Fish — 58

sauce vierge, burnt lemon

Chapter Six

Georgy's Fire

Four o'clock, and I let it burn down until there is no flame left.
Everything below comes to your table whole, and I carve it in front of you.
— Georgy

GEORGY'S FEAST

Whole cuts over open fire, for the table. Served with your choice of small plates.

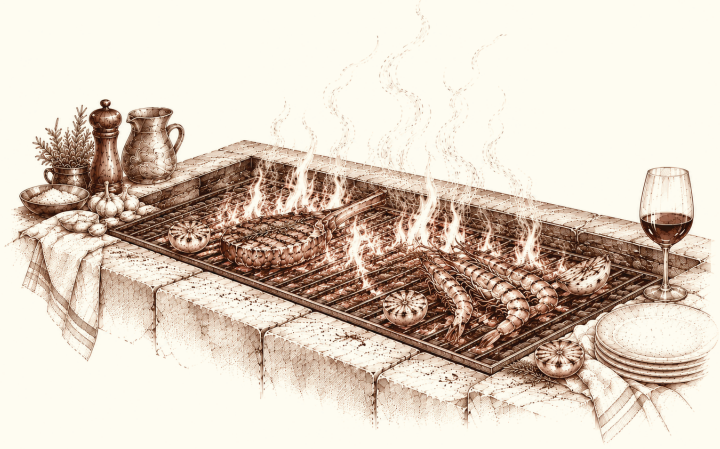
Wagyu Tomahawk Gluten — 69 (/100g)
beef jus, burnt lemon, kizami wasabi

Black Angus T-Bone Gluten — 42 (/100g)
beef jus, burnt lemon, kizami wasabi

Lamb Denver Ribs Gluten · Dairy — 168
mustard velouté

Whole Chicken Gluten · Dairy — 88
tarragon velouté

Local Tiger Prawn Gluten · Dairy · Shellfish — 78
coriander & green chilli butter, burnt lemon



Whole Squid Shellfish — 118

sauce vierge, garlic oil, burnt lemon

Whole Market Fish Fish — MP

sauce verte

The Blank Page Allergens on Request — MP

one cut, not on this page — ask what it is tonight

FROM GEORGY'S GARDEN

Choose Alongside

Grilled Asparagus	Ⓥ	24
Grilled Corn Ribs	Ⓥ · Dairy	18
Burnt Leek	Ⓥ · Dairy	16
Charred Okra	Ⓥ	14
Grilled Piparras	Ⓥ	22
Herb Salad	Ⓥ	12
Potato Purée	Ⓥ · Dairy	12
Garlic Confit	Ⓥ	6
House Pickles	Ⓥ	10

The Boards

When there are enough of you, I stop plating and load a board instead.
The longest one takes two of us to carry. — Georgy

The Gathering

Gluten · Dairy

1288

3 ft · serves 4–6

wagyu tomahawk · whole roast chicken · braised lamb leg

ciabatta, grilled piparras, mashed potato, roasted potato,
white corn, rosemary & thyme

(24 hours notice)

The Long Table

Gluten · Dairy · Fish

1988

5 ft · serves 6-8

wagyu tomahawk · whole roast chicken · braised lamb leg
smoked angus brisket · whole grilled turbot

ciabatta, grilled piparras, mashed potato, roasted potato, corn,
roasted baby carrots, garlic confit, house pickles, sauces

(48 hours notice)

The Last Supper

Gluten · Dairy · Fish · Shellfish

3888

7 ft · serves 10-14

wagyu tomahawk · whole roast chicken · braised lamb leg
smoked angus brisket · whole grilled turbot · full rack of lamb
green lobster · fresh oysters · scallops · caviar · ikura

flatbread, grilled piparras, mashed potato, roasted potato, corn,
roasted baby carrots, garlic confit, house pickles, crème fraîche,
cold cuts & cheeses, sauces

(72 hours notice)

Chapter Seven

The Last Page

Nobody ever wants to leave.
So I keep bringing one more thing. — Bella

SWEETS

Signature Tiramisu Gluten · Dairy · Egg · Alcohol · Nuts 32

espresso, marsala wine, savoiardi, mascarpone

Hazelnut Tiramisu Gluten · Dairy · Egg 28

espresso, savoiardi, gianduja mascarpone cream

Semifreddo Dairy · Egg 22

meringue, mango, passionfruit, coconut milk

Jackfruit Tart Gluten · Dairy · Egg · Nuts 24

jackfruit custard, almond crust, vanilla chantilly

Blueberry Pie Gluten · Dairy · Egg · Nuts 24

blueberry, frangipane, chantilly cream

The Wines

House Pouring

Le Beau Sud Cabernet Sauvignon — 32 / 180
France / Cabernet Sauvignon / Medium-Body / Dark Berry

Le Beau Sud Sauvignon Blanc — 32 / 180
France / Sauvignon Blanc / Light-Body / Guava, Citrus, Green Apple

Red

Bodega Tandem Ars In Vintro — 190
Spain / Tempranillo, Merlot / Medium-Body /
Fresh Cherry, Strawberry / *TA 92

Laderas de Romeo Monastrell — 230
Spain / Monastrell / Medium-Body / Red Fruits

Les Mougeottes Pinot Noir — 250
France / Pinot Noir / Light-Body / Red Cherry, Silky

Bodega Tandem Inmune — 280
Spain / Garnacha / Medium-Body / Dark Cherry, Blackberry / *TA 91

Finca El Encinal Crianza — 290
Spain / Tempranillo / Full-Body / Black Fruit, Spice

Mariano J Lacort Reserva — 300
Spain / Tempranillo / Medium-Body / Elegant, Dark Fruit

Red

Marcobarba Barbarossa 320
Italy / Merlot, Cabernet, Raboso / Light-Body / Tart, Cranberry

Suertes del Marqués 7 Fuentes 330
Spain / Listán Negro / Medium-Body / Smoky, Peppery / *RP 93

Ausonia Montepulciano d'Abruzzo 360
Italy / Montepulciano / Full-Body / Blackberry

Foradori Teroldego Vigneti delle Dolomiti IGT 420
Italy / Teroldego / Medium-Body / Dark Berries

Domaine Saint Cyr La Galoche 440
France / Gamay / Light-Body / Strawberry, Violet

White

Mariano J Lacort Blanco 220
Spain / Viura / Light-Body / Citrus, Green Apple

Cuatro Rayas Verdejo Organic 240
Spain / Verdejo / Light-Body / Orchard Fruit

Les Mougeottes Chardonnay Vieilles Vignes 240
France / Chardonnay / Medium-Body / Stone Fruit, Buttery

White

Schloss Johannisberg 50° Riesling — 260
Germany / Riesling / Light-Body / Lime, Honeycomb / *JS 90

Marcobarba Barbabianca — 270
Italy / Garganega Field Blend / Light-Body / Lemon, White Peach

Ausonia Trebbiano d'Abruzzo — 290
Italy / Trebbiano / Light-Body / Lime, Green Apple

Suertes del Marqués Trenzado — 370
Spain / Listan Blanco / Medium-Body / Smoky, Saline / *RP 93

Le Coste Bianco — 380
Italy / Field Blend / Medium-Body / Amber, Lemon Peel

Rosé

Bodega Tandem Casual Rosado — 190
Spain / Garnacha / Medium-Body / Rose Petal, Raspberry / *TA 90

Whispering Angel — 280
France / Grenache, Cinsault, Rolle / Medium-Body / Red Berries, Peach

Sunawi Rosalia — 340
Italy / Gropello / Light-Body / Wild Strawberry, Grapefruit

Sparkling

Moët & Chandon Brut Impérial — 440
France / Pinot Noir, Chardonnay, Pinot Meunier / Medium-Body / Pear, Citrus

El Abuelo Sparkling White — 340
Spain / Macabeo, Parellada / Light-Body / Green Apple, Anise

Marcobarba Barbabolla Pet-Nat 2024 — 330
Italy / Garganega Field Blend / Light-Body / White Peach, Citrus

Ruinart Blanc De Blancs — 790
France / Chardonnay / Medium-Body / Lemon, White Peach

Sweet

Marco Fabio Muscatel — 240
Spain / Muscatel / Sweet / Honey, Dates, Figs

Signature Cocktails

Bella's

Golden Hour — 48
Aperol / Bunga Kantan / Sparkling Wine

Nonna's Pantry — 52
Gin / Fermented Calamansi / Sour Plum / Basil

The Harvest — 48
Vodka / Grape / Rosemary

Georgy's

Embers — 54
Gin / Campari / Sweet Vermouth / Gula Melaka / Burnt Lemon

The Journey — 52
Bourbon / Bentong Ginger / Cardamom / Bitters

Long Way Home — 52
Vodka / Espresso / Marsala / Nutmeg

Classic Cocktails

Americano	42
Negroni	48
Mojito	48
Bellini	48
Margarita	48
Daiquiri	48
Dry Martini	52
Whisky Sour	52
Old Fashioned	52
Manhattan	52
Espresso Martini	52

Spritzers & Highballs

Single/ Set of 4

Whisky Highball	32 / 120
Gin & Tonic	32 / 120
Aperol Spritz	32 / 120
Limoncello Spritz	32 / 120
Sangria	32 / 120

Beer

Estrella Galicia 34
Spain / Lager

Warsteiner 32
German / Pilsner

Budweiser 32
USA / Lager

Kizakura Lucky Cat 38
Japan / White Ale

Craft Spirits

Compass Box Orchard House 46% — 32 / 488
Scotland / Blended Malt/ Light & Bright / Apple, Pear, Vanilla

Compass Box Nectarosity 46% — 32 / 488
Scotland / Blended Malt / Soft & Floral / Orange, Banana, Caramel

Compass Box Crimson Casks 46% — 38 / 640
Scotland / Blended Malt / Rich & Sherried / Plum, Hazelnut, Chocolate

Xaoma Ice 40% — 24 / 360
Kazakhstan / Wheat Vodka / Clean & Glacial / Mint, Mineral

Xaoma Gold 40% — 26 / 380
Kazakhstan / Wheat Vodka / Soft & Rounded / Citrus, Grain

G4 Blanco Tequila 40% — 22 / 320
Mexico / Blue Weber Agave / Clean & Mineral / Cooked Agave, Black Pepper

30-30 Reposado Tequila 40% — 24 / 360
Mexico / Blue Weber Agave / Soft & Oaked / Vanilla, Caramel, Cinnamon

Alcoholic drinks end here.

Mocktails

Sunset in Capri 20
Tomato / Basil / Lemon / Soda

Wild Blossoms 20
Elderflower / Peach / Jasmine Tea / Soda

Amber Hour 20
Yuzu / Chamomile / Honey

Juice

Orange	12
Pineapple	12
Watermelon	12

Soft Drinks

Tonic Water	4
Soda Water	4
Ginger Beer	8
Coca-Cola	8

H20

Acqua Panna Still 750ml	20
San Pellegrino Sparkling 750ml	20

The End.