

WEEKLY 3 COURSE SET LUNCH

From 22th to 28st May 2025

48++

INSALATA – Mixed Salad, Smoked Burrata, Sunflower Seeds & Boiled Eggs

ANTIPASTO – Baked Italian Pork Sausage Tart with Mushroom Duxelles

BUFALA – Buffalo Mozzarella & San Marzano Tomatoes (supplement \$10)

ZUPPA DEL GIORNO – Mushroom Soup, Truffle Scent & Garlic Croutons



TORTELLINI – Ricotta Cheese Tortellini with Fresh Italian Tomato Sauce & Basil

TAGLIERINI – Long Egg Noodles with Guinea Fowl Ragout in Chianti Wine

BRANZINO – Pan Fried Seabass with Clams in a White Wine Broth

AGNELLO – Roasted Baby Lamb Rack with Carrot Purée & White Corn
(supplement \$20)



IL SERVIZIO DEL CAFFÉ – Coffee or Tea

DOLCE DEL GIORNO – Dessert of the Day

FORMAGGI MISTI – Cheese Platter with Dried Fruits & Melba Toast

DOLCI DALLA CARTA – Choose a Dessert from the A la Carte Menu (supplement \$10)

Sparkling Wine - By the Glass 18++ / Per Bottle 68++

White Wine - By the Glass 18++ / Per Bottle 68++

Red Wine - By the Glass 20++ / Per Bottle 78++

All Prices Subject to 10% Service Charge and Prevailing Government Tax