

## WEEKLY 3 COURSE SET LUNCH

Served from 17<sup>th</sup> July to 23<sup>rd</sup> July 2025

48++

**INSALATA** – Mesclun Salad, Salami, Melon & Sesame Seeds

**ANTIPASTO** – Poached Japanese Toretama Egg & Truffle Emulsion

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

**ZUPPA DEL GIORNO** – Carrot Soup & Mint Yogurt



**TORTELLINI** – Mascarpone Tortellini, Basil Pesto, Fried Eggplant & Pine Nuts

**FETTUCCHINE** – Spinach Fettuccine with Free-Range Chicken Thigh Ragout

**SALMONE** – Seared Salmon with Dill Cream Sauce & Polenta Cake

**MANZO** – Grilled Angus Beef “Fillet Mignon” & Creamy Mushroom Ragout  
(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