

## WEEKLY 3 COURSE SET LUNCH

Served daily from 31<sup>st</sup> July to 6<sup>th</sup> August 2025

48++

**INSALATA** – Green Salad, Summer Peach, Grilled Zucchini & Honey Yogurt Dressing

**ANTIPASTO** – Beef Tartare, Quail Egg & Garlic Crostini

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

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



**GNOCCHI** – Purple Potato Gnocchi with “Arrabbiata” Sauce

**FETTUCINE** – Spinach Fettuccine with Broccoli Cream & Grilled Bacon

**DENTICE** – Seared Snapper Loin, Green Asparagus Sauce & Crushed Pink Pepper

**ANATRA** – Challandais Duck Breast with Fresh Figs, Spiced Orange &  
Japanese Sweet Potato (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)

<p><b>Sparkling Wine - By the Glass 18++ / Per Bottle 68++</b> <b>White Wine - By the Glass 18++ / Per Bottle 68++</b> <b>Red Wine - By the Glass 20++ / Per Bottle 78++</b></p>
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All Prices Subject to 10% Service Charge and Prevailing Government Tax