

## WEEKLY 3 COURSE SET LUNCH

From 21<sup>st</sup> August to 27<sup>th</sup> August 2025

48++

**INSALATA** – Green Salad with Basil Pesto Barley, Grapes, Boiled Egg & Almonds

**ANTIPASTO** – Deep-Fried Lamb Croquette, Young Beans & Mint Yogurt

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

**ZUPPA DEL GIORNO** – Broccoli Soup & Garlic Croutons



**BUCATINI** – Thick Long Pasta “Cacio e Pepe” with Pecorino Cheese & Black Pepper

**CASARECCE** – Short Twisted Pasta with Braised Angus Beef Ragout

**BRANZINO** – Pan-Fried Sea Bass with Boston Mussels & Dill Cream Sauce

**SALTIMBOCCA** – Iberico Pork Saltimbocca Lined with Parma Ham, Sage,  
Mashed Potatoes & Truffle Sauce (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