

WEEKLY 3 COURSE SET LUNCH

From 11th September to 17th September 2025

48++

INSALATA – Grapes & Green Salad, Raisin, Walnuts & Cucumbers

ANTIPASTO – Deep-Fried Australian Lamb Croquette, Green Peas & Mint Sauce

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

ZUPPA DEL GIORNO – Carrot Soup & Honey Yogurt



CHITARRA – Spaghetti Chitarra with White Asparagus in Parmesan Cream Sauce

GARGANELLI – Short Pasta with Minced Pork Sausage in Spicy Nduja Sauce

DENTICE – Seared Snapper Loin & Puttanesca Sauce

MANZO – Angus Beef Filet Mignon with Truffled Mushroom Cream Sauce
& Broccolini (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