

THE 3 COURSE EXECUTIVE MENU

Exclusively available from 1st October to 31st October 2025

CAPELLINI – Cold Angel Hair, Snow Crab Meat & Fresh Caviar

(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

CAPESANTE – Seared Sea Scallops & Green Pea Purée & Roasted Bacon

or

BURRATA – Burrata Cheese from Puglia, Cherry Tomatoes & Rosemary Crostini

or

TROFIE – Short Twisted Pasta with Basil Pesto & Tiger Prawns



TAJARIN – Tajarin Noodles with Butter Sauce & 3g Alba White Truffle *(supplement \$28)*

or

FETTUCCHINE – Fettuccine with Porcini Mushrooms, Asparagus & Truffle Cream Sauce

or

LINGUINE – Linguine with Crab Meat in Creamy Tomato Sauce & Basil

or

BRANZINO – Italian Seabass with Clams in a White Wine Parsley Soup

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms *(supplement \$28)*



DALLA CARTA – Choose a Dessert from the Dessert Menu *(supplement \$10)*

or

FORMAGGI – Camembert Cheese, Honey, Dried Apricot & Melba Toast

or

DOLCE – Mango Panna Cotta & Passion Fruit Seeds

118 ++ per person,
pairing with 3 Tasting Glasses of Wine, add 48++

All Prices are Subject to Prevailing Government Tax & Service Charge