

WEEKLY 3 COURSE SET LUNCH

Served from 30th October to 5th November 2025

3 Courses at 48++

INSALATA – Mesclun Salad, Green Beans, Grapes, Kumquat & Cashew Nuts

ANTIPASTO – Baked Mushroom Stuffed with Vegetable Ratatouille & Basil Pesto

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

ZUPPA DEL GIORNO – Green Asparagus Soup & Croutons



TORTELLONI – Goat Cheese Tortelloni, Lemon Zest, Mint & Honey Tomato Sauce

FETTUCCHINE – Long Ribbon Pasta with Pork Bacon, Green Peas & Cream Sauce

POLLO – Roasted Free-Range Chicken Thigh & Mushroom Cream Sauce

DENTICE – Pan-Seared Snapper Loin & Hokkaido Scallops in Lobster Bisque
(*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 15++ / Per Bottle 58++ White Wine - By the Glass 15++ / Per Bottle 58++ Red Wine - By the Glass 18++ / Per Bottle 68++
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All Prices are Subject to Prevailing Government Tax & Service Charge