

WEEKLY 3 COURSE SET LUNCH

Served from 9th October to 15th October 2025

48++

INSALATA – Green Salad, Quinoa, Sesame Seeds, Guacamole & Boiled Eggs

ANTIPASTO – Boston Mussels in Garlic Cream & Parsley & Olive Oil Bread

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

ZUPPA DEL GIORNO – Broccoli Soup & Garlic Croutons



TORTELLINI – Mascarpone Tortellini, Basil Pesto, Pine Nuts & Fried Eggplant

SPAGHETTI – Spaghetti Chitarra with Beef Meatballs & Tomato Sauce

SALMONE – Seared Norwegian Salmon with White Wine Velouté & Dill

MANZO – Grilled Angus Beef “Filet Mignon” & Mushroom Cream 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