

**WEEKLY 3 COURSE SET LUNCH**

Served from 12<sup>th</sup> February 2026 to 25<sup>th</sup> February 2026

***3 Courses at 48++***

**INSALATA** – “Yu Sheng” Salad, Smoked Salmon, Yuzu Orange, Nuts & Sesame Seeds

**ANTIPASTO** – Poached Egg, Guacamole & Rosemary Crostini

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

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



**CASARECCE** – Short Pasta Twists, Green Peas, Cream Sauce & Smoked Burrata Cheese

**SPAGHETTI** – Spaghetti with Minced Pork Sausage in “Arrabbiata” Sauce

**BRANZINNO** – Pan-Fried Seabass & Clams in White Wine & Parsley Soup

**MANZO** – Grilled Angus Beef “Filet Mignon” with Sautéed Mushrooms  
& Green Peppercorn 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*)

<p><b>Sparkling Wine - By the Glass 15++ / Per Bottle 58++</b> <b>White Wine - By the Glass 15++ / Per Bottle 58++</b> <b>Red Wine - By the Glass 18++ / Per Bottle 68++</b></p>
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