

## 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*)

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++

*All Prices are Subject to Prevailing Government Tax & Service Charge*