

“RESTAURANT WEEK” DINNER MENU

4 Course with Chef's Selection at 88++

CAPELLINI Cold Angel Hair, Hokkaido Scallops & Siberian Caviar *(supplement \$18)*

or

SARDINE Cured Sardine, Olives, Tomatoes, Crispy Potato Cake & Dill Sauce

or

GRANCHIO Deep-Fried Crab Cake, Pink Pepper Coulis & Granny Smith Salad

ZUPPA Broccolini Soup with Cured Salmon & Croutons

SPAGHETTI Squid-Ink Spaghetti Vongole, Cherry Tomatoes & White Wine Sauce

or

TORTELLONI Pumpkin Tortelloni with Shredded Duck Leg Ragout & Pistachio Nuts

or

MANZO Grilled Angus Beef 'Filet Mignon' & Black Pepper Sauce *(supplement \$18)*



DOLCE Pandan Coconut Mousse Cake & Gula Melaka Caramel

or

DALLA CARTA Choose your Dessert from The A la Carte *(supplement \$10)*

or

IL SERVIZIO DEL CAFFE Coffee or Tea

****Please select one dish from each box**

***“RESTAURANT WEEK”
WINE RECOMMENDATIONS***

SPARKLING

NV Prosecco Botter - Veneto	Glass \$12 Bottle \$48
NV Franciacorta Brut Berlucchi - Lombardia	Glass \$18 Bottle \$68

WHITE

2024 Pinot Grigio Castele - Veneto	Glass \$12 Bottle \$48
2023 Lugana Montonale - Lombardia	Glass \$16 Bottle \$58

RED

2023 Montepulciano Illuminati - Abruzzo	Glass \$12 Bottle \$48
2024 Dolcetto D’Alba Pelissero - Piemonte	Glass \$16 Bottle \$58

SWEET

2025 Moscato Scanavino - Piemonte	Glass \$12 Bottle \$48
-----------------------------------	--------------------------