

BRINJAL "TONNATO" WITH CAPERS AND PIMENTO	\$25.00
SPANISH OCTOPUS CARPACCIO WITH LEMON AND SEA URCHIN VINAIGRETTE	\$28.50
BURRATA WITH PEACH SABAYON CHERRY TOMATOES AND HAZELNUTS	\$28.50
MOZZARELLA AND TOMATO CROSTINO TOPPED WITH PARMA HAM	\$24.00
BUKO NERO TAU KWA TOWER WITH SAUTEED VEGETABLES AND ASIAN DRESSING	\$22.50
CREAMY PORCINI MUSHROOM SOUP WITH WHITE TRUFFLE OIL DROPS	\$17.00
SPAGHETTI WITH SPICY BLUE PRAWN AND CRAB MEAT	\$29.00
PENNE PASTA WITH BRAISED LAMB SHANK AND SAGE RAGU'	\$29.00
ACQUERELLO RISOTTO WITH SQUID INK, LIME AND DILL	\$29.00

SEARED BRANZINO FILLET
IN A SERAFINA SALSA \$45.00

BAKED FILLET OF COD WITH PUMPKIN SEEDS CRUST
IN A SAFFRON AND ORANGE REDUCTION \$44.50

PAN FRIED AUSTRALIAN GRASS FED BEEF TENDERLOIN
WITH APPLE MUSTARD AND RED WINE JUS \$45.50

SEARED VENISON LOIN WITH BALSAMICO
THYME AND BLUEBERRIES GLAZE \$45.00

DESSERT:

COCONUT PANNA COTTA \$15.00
WITH SALTED GULA MELAKA COULIS

HOME-MADE GELATO \$12.00

STICKY DATES PUDDING WITH CARAMEL COULIS
AND HOMEMADE TAHITI VANILLA GELATO \$15.50

DARK CHOCOLATE CREMOSO \$15.50
WITH PASSION FRUIT AND HAZELNUT PRALINE

CHEESE PLATTER: SELECTION OF THE DAY \$24.50

<i>FIJI WATER (500ml)</i>	<i>\$5.50</i>
<i>S. PELLEGRINO SPARKLING WATER (500ml)</i>	<i>\$5.50</i>
<i>S. PELLEGRINO SOFT DRINK CHINOTTO, LIMONATA, MANDARINO, POMPELMO</i>	<i>\$5.50</i>
<i>MANGO JUICE</i>	<i>\$5.00</i>
<i>PINK GUAVA JUICE</i>	<i>\$5.00</i>
<i>ORANGE JUICE</i>	<i>\$5.00</i>
<i>COKE</i>	<i>\$5.00</i>
<i>SPRITE</i>	<i>\$5.00</i>
<i>HOME-MADE ICE LEMON TEA</i>	<i>\$6.00</i>
<i>HOME-MADE MANGO AND PEACH TEA</i>	<i>\$6.50</i>
<i>CAFFELATTE</i>	<i>\$6.50</i>
<i>CAPPUCCINO</i>	<i>\$6.50</i>
<i>COFFEE</i>	<i>\$5.50</i>

ESPRESSO	\$5.00
DOPPIO	\$6.50
TEA BY POT	\$6.50
MENABREA ITALIAN BEER	\$13.00
GRAPPA	\$15.00
BYO CORKAGE PER BOTTLE	\$30.00

All prices are subjected to 10% service charge

Please inform us if you have any food allergies