

3 COURSE SET LUNCH

Available for Lunch only on Tuesday - Friday. Not available for Public Holiday

3 COURSES | \$38 PER PERSON

APPETISERS

Roasted Pumpkin Soup with Fresh Ricotta

Sautéed Mussels in Spicy Tomato Broth

16 Months Parma Ham with Confit Heirloom Tomatoes

Fresh Salad with Fennel, Orange and Olives

Hokkaido Scallops, Roasted Almond & Anchovies Sauce, Sweet Pea **(Add S\$ 18)**

MAINS

Bucatini with Roasted Cauliflower, Pine Nuts and Raisins

Herb-crusted Seabass with Sicilian Caponata and Noto Almond Sauce

Oven-roasted Pork Belly, Mash Potato, Spinach and Citrus Jus

Truffle Risotto with Char-grilled Wagyu Beef Cubes and Bone Marrow Butter **(Add S\$ 22)**

DESSERTS

Frozen Mousse with Noto Almonds, Dulce de Leche, Honeycomb

Modica Dark Chocolate Mousse with Mulberry Compote and Trapani Sea Salt

Italian Farm Cheese Selection **(Add S\$ 8)**

Sommelier's Choice of Sparkling/White/Red Wine **\$10/gls**

WATER 3 per person (free flow)

NORDAQ FRESH | CHILLED: Still or Sparkling / ROOM TEMPERATURE: Still / WARM: Still

Prices are subject to 10% service charge and other prevailing Government taxes