

SET LUNCH MENU

4 Course | 48

Choice of one appetizer,
pasta, main course & dessert

3 Course | 36

Choice of one appetizer,
pasta or main course & dessert

2 Course | 32

Choice of one appetizer & pasta or main course
/ pasta or main course & dessert

APPETIZER

Cream of Wild Mushroom Soup

Truffle Cream, Crouton, Herb Oil

or

Tajima Wagyu Carpaccio

Yuzu Miso Vinaigrette, Herb Salad, Seaweed Crumble

OR

Buffalo Mozzarella Salad

San Daniele Prosciutto, Datterini Tomato, Mesclun Salad

or

Pan Roasted Foie Gras (supplement \$10)

Wild Rocket Salad, Balsamic Cream, Crispy Brioche

PASTA

Garganelli ai Crema di Fungi

Smoked Scamorza Cheese, Mixed Mushroom Ragout, Porcini Crumble

or

Tagliatelle alla Wagyu Bolognese

Tajima Wagyu Beef Ragout, Parmigiano Reggiano, Deep Fried Rosemary

or

Linguine Aglio Olio ai Ricci di Mare (supplement \$15)

Fresh Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

MAINS

Pan Fried Sea Bass 'Aqua Pazza'

Asari Clam, Spanish Mussel, Cherry Tomato Olive Sauce

or

Pan Roasted Lamb Rump

Carrot Puree, Truffle Sauce, Sautéed Vegetables

DESSERT

Gelato of the Day

or

Earl Grey Panna Cotta

Cherry Granite, Pomelo, Vanilla Crumble

or

Crème Brulee Tart

Crème Brulee Espuma, Mixed Berries, Berry Sauce

or

Cheese of the Day

Truffle Honey, Dried Apricot, Walnuts, Homemade Grissini

Black Coffee / English Breakfast or Green Tea

*supplement \$3 for Cappuccino, Latte, Iced Coffee/Tea or Flavoured Tea

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.