

# Weekday Antipasti Lunch \$38++

*Includes all-you-can-eat Antipasti and desserts*



No one can deny that a Southern Italian meal is a truly sensory experience. The combination of flavors in an antipasto engages all aspects of our tastebuds. Enjoy creating your own combination from our selection, and don't forget to save room for our homemade desserts!

## Antipasti

### Cold Cuts & Cheese Selection

Parma Ham, Iberico Ham,  
Mortadella, Spicy Salami, Casalingo Salami, Coppa Ham  
Parmesan Chunks, Brie, Gorgonzola, Taleggio, Goat Cheese

### Lean Proteins

Marinated Seafood Salad, Smoked Salmon, Smoked Duck, Smoked Chicken, Roast Beef

### Grilled Vegetables

Eggplant, Zucchini, Bell peppers, Oyster Mushrooms, Carrots

### Soft Cheese & Salads

Burrata, Buffalo Mozzarella, Mixed Salad, Tomato Salad  
Condiments: Mixed Nuts, Mixed Dried Fruits, Dried Mango, Pickled Onions, Gherkins,  
Preserved Artichokes

### Choices of Side Dressings:

Balsamic Dressing, Lemon Dressing, Cocktail Dressing, Extra Virgin Olive Oil

### Hot Items

Deep Fried Pizza Dough,  
Pizza Margherita, Pizza Salami, Tomato Bruschetta, Chicken Wings

## Soup & Pasta Of The Day

Creamy Green Zucchini Soup

Clams and Mussel Clear Broth Soup

### Spaghetti Aglio Olio e Peperoncino

A well-loved dish originated from Naples, made by lightly sautéing garlic,  
red chilli and extra virgin oil

### Tagliatelle alla Bolognese

Eight hours slow-cooked meat sauce with tagliatelle pasta

## Homemade Dessert

Italian Gelato

Ask us for the flavours of the day!

### Dessert Platter

A selection of classic Italian desserts  
Premium Illy Coffee and Tea

Menu items are subject to change without prior notice.

Please call 6213 4398 or email [dining.sls@shangri-la.com](mailto:dining.sls@shangri-la.com) for enquiries and reservations.