

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. Don't forget to save room for our homemade desserts!

Antipasti Platter

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 for enquiries and reservations.