

SET LUNCH MENU

TUESDAY TO FRIDAY

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 Japanese Pumpkin Soup

Crouton, Truffle Cream, Rosemary

or

Baccala Mantecato

Cod Fish Mousse, Herb Mashed Potato, Olive Capers Tomato Sauce, Squid ink Chips

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

Penne Primo Grano ai Quattro Formaggi

4 Cheeses Sauce, Truffle Paste, Roasted Pine nut

or

Risotto al Pomodoro con Granchio

Crab Meat Tomato Risotto, Deep Fried Squid, Basil Oil

or

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

Fresh Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

MAINS

Pan Fried Ocean Trout

Basil Lemon Butter Sauce, Tomato Risoni, Sautéed Vegetables

or

Pan Roasted Duck Leg Confit

Mashed Potato, Balsamic Mixed Berries Sauce, Seasonal Vegetables

DESSERT

Gelato of the Day

or

White Chocolate Lava Cake 'Sformato'

Rose Gelato, Wild Berries, Raspberry Gel

or

Mango Panna Cotta

Coconut Granite, Mango Compote, Passionfruit Gel

or

Cheese of the Day

Truffle Honey, Dried Apricot, Walnut, 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.