

# set lunch

## 3 - COURSE

\$42++ PER GUEST

STARTER

MAIN

DESSERT

COFFEE OR TEA

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## 4 - COURSE

\$52++ PER GUEST

2 STARTERS

MAIN

DESSERT

COFFEE OR TEA

PLEASE INFORM US IF YOU OR YOUR GUESTS  
HAVE ALLERGIES OR DIETARY RESTRICTIONS.

PRICES ARE SUBJECT TO PREVAILING  
GOVERNMENT TAXES & 10% SERVICE CHARGE

# starters

## GILLARDEAU OYSTERS

cauliflower, preserved lemon

## JAPANESE WAGYU CARPACCIO +8

capers, parmigiano, truffle dressing

## FENNEL SALAD

taggiasche olives, orange, yuzu dressing

## JOSELITO HAM 36 MONTHS

melon, white balsamic

## BURRATA

momotaro tomatoes, anchovies, basil

## RAVIOLO

foie gras, hazelnut dressing

## MUSHROOM CAPPUCINO

awabitake, ceps

## PAN SEARED

### HOKKAIDO SCALLOPS +8

butternut puree, shiso, brown butter

## MANILA CLAMS

garlic, white wine

## VEAL MILANESE +5

clarified butter, lemon

## CHARCOAL GRILLED OBSIBLUE PRAWNS

citrus, tarragon, extra virgin olive oil

## GRILLED SCAMORZA

spinach, pea tendrils, cherry blossom dressing

## ROASTED AUSTRALIAN ROCK LOBSTER +5

celery, almonds, aged balsamic

## JAPANESE AMERA TOMATOES

garlic, basil, toast

# mains

## **CARBONARA SPAGHETTI**

guanciale, parmigiano, truffle butter

## **GNOCCHI**

grilled mushrooms, arugula

## **PULLED LAMB TAGLIATELLE**

tomatoes, basil, parmesan

## **LOBSTER LINGUINE +15**

crustacean sauce, citrus

## **CHILEAN SEABASS 'AL CARTOCCIO'**

fennel, tomatoes, olives

## **GRILLED SHIROBUTA PORK LOIN**

apple, cannellini beans, pork jus

## **SEAFOOD STEW +5**

mediterranean seabream, clams, prawns

## **GRILLED AUSTRALIAN WAGYU FLAPMEAT M9 +15**

arugula, balsamic, veal jus

### **ADD ONS:**

TOMATO CIABATTA **4**

FOCACCIA **6**

CRYSTAL BREAD **4**

ROASTED POTATOES IN DUCK FATS **10**

BROCOLINI **12**

# desserts

## **TIRAMISU**

savoardi, mascarpone, kahlua coffee liqueur

## **LIMONCELLO**

white chocolate, savoiardi, lemon curd

## **VANILLA PANNA COTTA +5**

20 years aged balsamic

## **CHOCOLATE CANNOLI**

pistachio-ricotta cream

## **HONEY & PINE TART**

vanilla gelato

## **GELATO**

gianduja chocolate, pistachio or hazelnut

## **SORBET**

passionfruit, lemon or strawberry