

SET LUNCH

EVERYDAY FROM 12PM-2.30PM (LAST ORDER: 2.30PM)
INCLUDING PUBLIC HOLIDAYS AND WEEKENDS

TWO COURSES - 25

**ANY TWO COURSES FROM SET LUNCH MENU
(SUPPLEMENTS AS CHARGED)**

(I.E STARTER + MAIN COURSE OR MAIN COURSE + DESSERT)

THREE COURSES - 28

**ANY THREE COURSES FROM SET LUNCH MENU
(SUPPLEMENTS AS CHARGED)**

(I.E STARTER + MAIN COURSE + DESSERT)
CHOICE OF BLACK COFFEE/TEA

**ORDER ANY MAIN COURSE FROM LUNCH A LA CARTE MENU
COMES WITH HOUSE SALAD**

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS
PRICES ARE SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES



STARTER

CAESAR SALAD

LITTLE GEM LETTUCE, BABY KALE, HAM CRUMBS,
HARD-BOILED EGG, PARMESAN

ROCK MELON & PROSCIUTTO

ARUGULA, BALSAMIC DRESSINGS

BURRATA 125GM (V) +5

MARINATED BEETROOT, VINE TOMATOES, BASIL

BREADED OYSTERS 6PCS +4

DEEP FRIED JAPANESE OYSTER, PEPPERY YUZU MAYONNAISE

IBERICO HAM 50GM +4

CEBO IBERICO SHOULDER, GRISSINI

SOUP OF THE DAY

PLEASE APPROACH OUR STAFFS TO ENQUIRE
FOR THE SOUP OF THE DAY

HOKKAIDO SCALLOP 3PCS +5

PAN SEARED WITH BUTTER,
GREEN PEA PUREE, HAM CHIP

MAIN COURSE

SEABREAM IN CRAZY WATER +6

POACHED MEDITERRANEAN BREAM, VINE TOMATOES,
TAGGIASCA OLIVE, CAPERS, AROMATIC HERBS

CHICKEN ROULADE

PAN SEARED CHICKEN THIGH ROLLED WITH PARMA HAM,
FILLED WITH MOZZARELLA CHEESE, SERVED WITH PASSATA

WAGYU BEEF TAGLIATA 250GM +14

CHAR-GRILLED F1 MBS 4-5 STRIPLOIN,
ARUGULA, AGED BALSAMIC

CRAB MEAT SQUID INK SPAGHETTI +4

WHITE WINE, CHERRY TOMATOES,
BIRD'S EYE CHILLI, LEMON ZEST

SPINACH RICOTTA RAVIOLI (V)

BROWN BUTTER, PINE NUTS, SAGE, PARMESAN

CARBONARA CHITARRA

SOUS VIDE EGG, TRUFFLE CREAM,
HAM CRUMBLE, PARMESAN

OMELETTE PIZZA 9" (V)

WHITE SANDY EGG MIXED WITH AROMATIC
CHOPPED VEGETABLES, BIRD'S EYE CHILLI,
FIOR DI LATTE, MAYONNAISE

HAWAIIAN PIZZA 9"

COOKED HAM, PINEAPPLE, TOMATO PASSATA,
FIOR DI LATTE

HONEY BACON PIZZA 9"

SMOKED BACON, HONEY, FIOR DI LATTE, OREGANO

DESSERT

TRUFFLE POPSICLE

TRUFFLE-VANILLA POPSICLE,
CHOCOLATE & HAZELNUT COATING

PANNA COTTA

VANILLA-INFUSED CREAM, RASPBERRY COULIS

EARL GREY TEA CAKE

SERVED WARM WITH WHIPPING CREAM

GELATO / SORBETTO

VANILLA, TRIPLE CHOCOLATE,
STRAWBERRY GELATO/ LEMON SORBET

CHEESE PLATTER

DRIED FRUITS, NUTS, HAZELNUT OAT CRACKER

(V) - VEGETARIAN

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ANTIPASTI

COLD STARTERS

BURRATA 125GM (V)

MOMOTARO AND VINE CHERRY TOMATOES,
BALSAMIC GLAZE

22

BEETROOT (V)

MARINATED RED BEETS, ARUGULA
GOAT CHEESE, HAZELNUTS

19

ICE PLANT SALAD (V)

MEDJOOOL DATES, MELON BALL, TOASTED
WALNUTS, DATE DRESSING

19

CAESAR SALAD

LITTLE GEM LETTUCE, BABY KALE, HAM CRUMBS,
HARD-BOILED EGG, PARMESAN

17

CARPACCIO

THINLY SLICED BEEF, ARUGULA,
PARMESAN SHAVING, TRUFFLE DRESSING

19

SMOKED SCAMORZA

LIGHTLY TORCHED WITH FLAME, SERVED
WITH PROSCUITTO, SALAD

22

IBERICO HAM 100GM

CEBO IBERICO SHOULDER, GRISSINI

28

SMOKED SALMON TROUT

HOUSE CURED & SMOKED WITH APPLE
WOOD CHIP, PEPPERY YUZU DRESSING, HERBS

22

HOT STARTERS

GARLIC BREAD

HOME-MADE GARLIC HERBS OIL

9

SWEET PEA CREAM SOUP

ENHANCED WITH MINT OIL

14

CHICKEN WINGS 6PCS

DEEP FRIED MID WING BATTERED IN SPICES

12

TRUFFLE FRIES

HOMEMADE TRUFFLE MAYONNAISE, PARMESAN

17

CALAMARI

DEEP FRIED SQUID RING,
SMOKED PEPPER-ROSEMARY SALT, LEMON

19

CLAMS

STEWED IN WHITE WINE, AROMATIC HERBS

24

KING PRAWNS 6PCS

SAUTÉED WITH THYME, GARLIC CHILLI, OLIVE OIL

32

OCTOPUS

CHAR-GRILLED TENTACLES, TOMATOES,
OLIVES, BASIL, AGED BALSAMIC

32

FOIE GRAS

PAN SEARED FRENCH DUCK LIVER,
RHUBARB & RASPBERRY COMPOTE

28

(V) - VEGETARIAN

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PRIMI PIATTI

PASTA & RISOTTO

SPINACH RICOTTA RAVIOLI (V) BROWN BUTTER, PINE NUTS, SAGE, PARMESAN	24	BEEF SHORT RIB FETTUCCHINE PULLED AUSTRALIAN BEEF SHORT RIBS, CEP MUSHROOMS, PINK SAUCE, PARMESAN	29
CARBONARA CHITARRA SOUS VIDE EGG, TRUFFLE CREAM, PROSCIUTTO CRUMBLE, PARMESAN	24	LAMB RAGU GARGANELLI AUSTRALIA LAMB SHOULDER, EGGPLANT CAVIAR, TOMATO, ROSEMARY, PARMESAN	29
BEEF & PORK MEATBALL TAGLIATELLE HOUSE RECIPE, TOMATO SAUCE, VEAL JUS, PARMESAN	26	VONGOLE LINGUINE SEASONAL CLAMS, WHITE WINE, GARLIC, CHILLI CAPERS	29
PORK BOLOGNESE GNOCCHI SPANISH BLACK PIG, OVEN BAKED WITH MOZZARELLA & PARMESAN	26	SEAFOOD SPAGHETTINI AUSTRALIAN KING PRAWNS, HOKKAIDO SCALLOPS, AGLIO OLIO STYLE	32
		SCALLOP RISOTTO AGED ITALIAN CARNAROLI RICE, HOKKAIDO SCALLOPS, CLAMS, SEA URCHIN SAUCE	32

SECONDI

FISH & MEAT

BAKED SALMON TROUT NORWEGIAN SALMON TROUT, FINE KENYA BEANS, TOASTED ALMONDS, BUTTER SAUCE	29	DEEP FRIED CHICKEN ROULADE BREADED CHICKEN BREAST, ROLLED WITH TRUFFLE MORTADELLA, PECORINO & MOZZARELLA, SERVED WITH SALAD	28
HALIBUT AL CARTOCCIO BAKED HALIBUT IN PARCHMENT PAPER, LAYERED WITH SPINACH, PASSATA, ZUCCHINI, GARLIC HERB OIL	28	DUCK LEG CONFIT CRISPY FRENCH DUCK LEG, SAUTÉED POTATO, MIXED GREEN SALAD	28
SEAFOOD STEW AUSTRALIAN KING PRAWNS, SEASONAL SEAFOOD, WHITE WINE, AROMATIC BROTH, TOASTED BREAD	42	CHAR-GRILLED IBERIAN PORK SECRETO 250GM BLACK IBERIAN PIG, MASHED POTATO, ARUGULA	36
BRAISED LAMB SHANK THREE-HOUR BRAISED AUSTRALIAN LAMB SHANK, WHITE WINE, TOMATOES, PANCETTA, GREMOLATA CANNELLINI BEANS	32	CHAR-GRILLED RIBEYE 250GM RANGER VALLEY MB 4-5 WAGYU, SUNNY SIDE UP, FRIES, VEAL JUS, SALAD	62
BRAISED BEEF CHEEK AUSTRALIAN BEEF CHEEK, RED WINE, BUTTON MUSHROOM, SPINACH, MASHED POTATO	36		



PIZZA - 12 INCHES

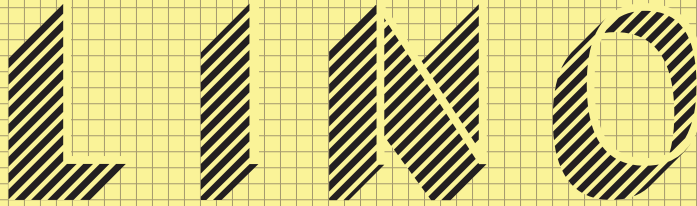
12 INCHES

MARGHERITA (V) MARINATED CHERRY TOMATOES, TOMATO PASSATA, FIOR DI LATTE, BASIL	20	PANCETTA SWISS SMOKED FARMER RAW BACON, WHITE SANDY EGG, DUCK FAT POTATO, BASIL PESTO, FIOR DI LATTE, PARMESAN	28
BURRATA (V) MARINATED CHERRY TOMATOES, TOMATO PASSATA, BASIL PESTO	26	SALAMI PICANTE FIOR DI LATTE, TOMATO PASSATA	26
MEATLESS MEAT (V) BEYOND MEAT, BABY KALE, MUSHROOMS, FIOR DI LATTE SESAME SEED, MAYONNAISE & TERIYAKI SAUCE	28	BBQ CHICKEN BBQ SAUCE, SAUTÉED ONIONS, FIOR DI LATTE, TOASTED SESAME	26
MIXED MUSHROOMS (V) FONTINA, TALEGGIO, FIOR DI LATTE, TRUFFLE CREAM, PARMESAN	26	SEAFOOD TIGER PRAWNS, SCALLOPS, SQUID, CLAMS, GARLIC PARSLEY PESTO, FIOR DI LATTE	29
MIXED MEAT MEATBALLS, BACON, SALAMI, NDUJA, TOMATO PASSATA, FIOR DI LATTE	29	ESCARGOT FRENCH SNAILS, GARLIC HERBS OIL, TOMATO PASSATA, PARMESAN	29
PROSCIUTTO FIOR DI LATTE, TOMATO PASSATA, ARUGULA, SHAVED PARMESAN	28	FOIE GRAS FRENCH DUCK LIVER, CARAMELISED ONION PUREE, BACON, PEACH, SEA SALT	32

DOLCI

SWEET ENDINGS

TIRAMISU ITALIAN MASCARPONE CHEESE, COFFEE-SOAKED SPONGE LAYERS	12	APPLE TART SERVED WITH WHIPPED CREAM	12
TORTINO CHOCOLATE LAVA CAKE, SERVED WITH VANILLA ICE CREAM	12	PROFITEROLES 4PCS VANILLA ICE-CREAM, CHOCOLATE SAUCE, TOASTED ALMONDS	16
BURNT CHEESECAKE SERVED WITH RASPBERRY COULIS, HAZELNUT CRUMBLE	12	GELATO/SORBETTO (PER SCOOP) VANILLA, TRIPLE CHOCOLATE, STRAWBERRY GELATO/ LEMON SORBET	5
LYCHEE & RASPBERRY LAYERED CAKE LYCHEE CREAM & CHUNKS, DECORATED WITH EDIBLE ROSE PETALS & PISTACHIO CRUMBS	12	CHEESE PLATTER HONEYCOMB, DRIED FRUITS, NUT, HAZELNUT OAK CRACKER	18



KID'S MENU, \$18

COMES WITH A GLASS OF JUICE & A SCOOP OF GELATO
PLEASE ASK OUR TEAM FOR FLAVOURS

TAGLIATELLE

POMODORO SAUCE

CHEESE, BUTTER

PORK BOLOGNESE

OR

6" PIZZETTA

MARGHERITA

SALAME

HAWAIIAN

CHEESE FRIES (+4)