



SET DINNER

EVERYDAY FROM 530PM – 1030PM (LAST ORDER 10PM)
NOT AVAILABLE FOR EVE, PUBLIC HOLIDAY AND FESTIVE PERIODS

THREE COURSES - 38

**ANY THREE COURSES FROM A LA CARTE MENU
EXCEPT PIZZA**

**SUPPLEMENTS AS CHARGED ARE
HIGHLIGHTED IN GREEN**

(I.E ANTIPASTI + PRIMI PIATTI / SECONDI + DOLCI)
CHOICE OF BLACK COFFEE/TEA



ANTIPASTI

COLD STARTERS

BURRATA 125GM (V) MOMOTARO AND VINE CHERRY TOMATOES, BALSAMIC GLAZE	22 +4	CARPACCIO THINLY SLICED BEEF, ARUGULA, PARMESAN SHAVING, TRUFFLE DRESSING	19
BEETROOT (V) MARINATED RED BEETS, ARUGULA GOAT CHEESE, HAZELNUTS	19	SMOKED SCAMORZA LIGHTLY TORCHED WITH FLAME, SERVED WITH PROSCUITTO, SALAD	22
ICE PLANT SALAD (V) MEDJOO DATES, MELON BALL, TOASTED WALNUTS, DATE DRESSING	19	IBERICO HAM 100GM (50GM FOR SET) CEBO IBERICO SHOULDER, GRISSINI	28
CAESAR SALAD LITTLE GEM LETTUCE, BABY KALE, HAM CRUMBS, HARD-BOILED EGG, PARMESAN	17	SMOKED SALMON TROUT HOUSE CURED & SMOKED WITH APPLE WOOD CHIP, PEPPERY YUZU DRESSING, HERBS	22 +4

HOT STARTERS

GARLIC BREAD HOME-MADE GARLIC HERBS OIL	9	CLAMS STEWED IN WHITE WINE, AROMATIC HERBS	24 +4
SWEET PEA CREAM SOUP ENHANCED WITH MINT OIL	14	KING PRAWNS 6PCS (4PCS FOR SET) SAUTÉED WITH THYME, GARLIC CHILLI, OLIVE OIL	32 +4
CHICKEN WINGS 6PCS (4PCS FOR SET) DEEP FRIED MID WING BATTERED IN SPICES	12	OCTOPUS CHAR-GRILLED TENTACLES, TOMATOES, OLIVES, BASIL, AGED BALSAMIC	32 +8
TRUFFLE FRIES HOMEMADE TRUFFLE MAYONNAISE, PARMESAN	17	FOIE GRAS PAN SEARED FRENCH DUCK LIVER, RHUBARB & RASPBERRY COMPOTE	28 +6
CALAMARI DEEP FRIED SQUID RING, SMOKED PEPPER-ROSEMARY SALT, LEMON	19		

(V) - VEGETARIAN

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



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 +6
		SCALLOP RISOTTO AGED ITALIAN CARNAROLI RICE, HOKKAIDO SCALLOPS, CLAMS, SEA URCHIN SAUCE	32 +6

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 +12	CHAR-GRILLED IBERIAN PORK SECRETO 250GM BLACK IBERIAN PIG, MASHED POTATO, ARUGULA	36 +8
BRAISED LAMB SHANK THREE-HOUR BRAISED AUSTRALIAN LAMB SHANK, WHITE WINE, TOMATOES, PANCETTA, GREMOLATA CANNELLINI BEANS	32 +6	CHAR-GRILLED RIBEYE 250GM RANGER VALLEY MB 4-5 WAGYU, SUNNY SIDE UP, FRIES, VEAL JUS, SALAD	62 +20
BRAISED BEEF CHEEK AUSTRALIAN BEEF CHEEK, RED WINE, BUTTON MUSHROOM, SPINACH, MASHED POTATO	36 +8		



PIZZA - 12 INCHES

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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 (2PCS PER SET) 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