

Lunch Menu

Appetizer

 Tortino di Zucca

Cold pumpkin flan, goat cheese sauce, stuffed ricotta zucchini
Aged balsamic vinegar, capsicum coulis

 Burrata

Heirloom tomatoes, taggiasca olives, basil dressing
(price supplement 5)

 Sgombro

Marinated citrus mackerel, tomato water dressing, pickled cucumber

 Zuppa di Patate e Porri

Agria potato and leek soup, ricotta mousse, crispy leek
Sourdough croutons

Pasta and Risotto

 Risotto

Special selection Acquerello rice
Capsicum coulis, capers, buffalo cream

 Maccheroni

Homemade maccheroncini pasta
Seafood ragout, lobster emulsion, Amalfi lemon

Rigatoni

Pecorino sabayon, guanciale, black pepper

 Spaghetti

Traditional Arrabbiata, stracciatella, chilli

Main Course

Pesce Spada

Pan-seared swordfish in brown butter
Carrot ginger mash, white wine sauce
(price supplement 10)

Brasato

Overnight braised Sanchoku beef
Cauliflower texture, red wine jus
(price supplement 10)

Asparagi gratinati

Latour green asparagus
Gratinated with parmesan cheese, Arrabbiata sauce

Pancia di Maiale

Slow-cooked roasted pork belly
Barigoule artichoke, roasting jus

Dessert

Chocolate raspberry tart

Raspberry marmalade, forest berry chantilly, raspberry sorbet

Tiramisu

Mascarpone pâte à bombe, coffee praline, cocoa soil, custard emulsion

Frutta

Seasonal fruit salad, mango sorbet

Choice of two dishes	38
Choice of three dishes	46
Choice of four dishes	54
Glass of Mandarin Oriental Private label wine	18
Glass of Nino Franco Prosecco	18



The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.