

LUNCH SET-MENU

(Weekdays only excluding PH)

2-course

³36 pp

3-course

³39 pp

4 course

³45 pp

**Top up \$4 for a cup of*

Long Black Coffee / A pot of Newby Tea Selection

**Top up \$12 for a glass of*

Housepour Red / White Wine / Prosecco

A la Carte options are available

during lunch timings.

APPETISERS

OCTOPUS & SQUID CARPACCIO

Fennel | Orange | Chives | Tomato San Mazarno | Lemon Vinaigrette

OR

DUO BRUSCHETTA *

Tomato | Basil | Pine Nuts | Mushroom | Parmesan Cheese

OR

RED SKIN POTATO SALAD

San Daniele Ham | Pesto | Toasted Walnut | Tomato | Green Peas | French Beans | Parmesan Shavings

SOUP

MINISTRONE *

Summer Vegetables | Fregola Pasta | Tomato | Basil | Parmigiano Reggiano

OR

CREAM OF ARTICHOKE *

Porcini Oil | Chestnut | Chives

PENNE 'AMATRICIANA'

Guanciale | Pecorino Cheese | Onion | Tomato Sauce | Olives | Black Pepper

OR

CAPELLACCI WITH PUMPKIN *

Amaretti Crumbs | Porcini Cream Sauce

OR

PAN SEARED WHITE COD

Braised Eggplant Caponata | Lemon & Tarragon Cream Sauce | Rocket Leaves | Sweet Potato Chips

OR

BRAISED VEAL OSSO BUCCO (Supplement \$8)

Pommes Puree | Carrot | Asparagus | Gremolata

DESSERT

PASSION FRUIT CHOCOLATE PANNA COTTA

Rose Sponge | Strawberry Soup | Citrus Crumbs

OR

AFFOGATO

Madagascar Vanilla Gelato | Espresso | Coffee & Pistachio Crumbs

** Vegetarian Serving*

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

All prices are subjected to 10% service charge & prevailing government taxes.