

lunch

3 - COURSE

\$42++ PER GUEST

STARTER
MAIN
DESSERT

COFFEE OR TEA

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

BASIL PESTO RAVIOLI

chicken broth, ricotta, pine nuts

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, mint

RAVIOLO

foie gras, hazelnut dressing

TOMATO CREAM SOUP

gillardeau oyster, celery, basil

PAN SEARED

HOKKAIDO SCALLOPS +8

butternut puree, shiso, brown butter

ORGANIC IRISH MUSSELS

garlic, white wine

GRILLED SCAMORZA

spinach, pea tendrils, cherry blossom dressing

JAPANESE AMERA TOMATOES

garlic, basil, toast

mains

CARBONARA SPAGHETTI

guanciale, parmigiano, truffle butter

BEEF RAGU TAGLIATELLE

tomatoes, rosemary, parmigiano

OBSIBLUE PRAWNS LINGUINE +10

crustacean sauce, citrus

CHILEAN SEABASS 'AL CARTOCCIO'

fennel, tomatoes, olives

GRILLED SHIROBUTA PORK LOIN

apple, cannellini beans, pork jus

SEAFOOD STEW +15

snapper, clams, lobster

GRILLED AUSTRALIAN WAGYU FLAPMEAT M9 +15

arugula, balsamic, veal jus

PINEAPPLE FED CHICKEN +5

risotto, brocolini

GNOCCHI

grilled mushrooms, arugula

ADD ONS:

CIABATTA **4**

FOCACCIA **6**

CRYSTAL BREAD **4**

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