

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

PORK TONNATO

tuna sauce, capers

JAPANESE WAGYU CARPACCIO +8

capers, parmigiano, truffle dressing

FENNEL SALAD

taggiasche olives, orange, yuzu dressing

CEASAR SALAD

sucrine, mizuna, crispy baits

BURRATA

parma ham, arugula, aged balsamic

RAVIOLO

snapper, cream, sage

MUSHROOM CREAM SOUP

PAN SEARED HOKKAIDO SCALLOPS +8

butternut puree, shiso, brown butter

SICILIAN PIZZA

mozzarella, confit onions, oregano

mains

CARBONARA SPAGHETTI

poached egg, pancetta, truffle butter sauce

LASAGNA

beef ragu, bechamel, tomato sauce

OBSIBLUE PRAWNS LINGUINI +10

garlic oil, chilli, white wine

CHILEAN SEABASS 'AL CARTOCCIO'

fennel, tomatoes, olives

GRILLED SHIROBUTA PORK LOIN

italian pork sausage, risotto, nduja

CLAMS VONGOLE

linguini, capers, white wine

GRILLED AUSTRALIAN WAGYU RIBEYE M5 +15

arugula, mashed potatoes, veal jus

BAROLO BRAISED WAGYU BEEF BRISKET +15

mashed potatoes, carrots, oyster mushrooms

GNOCCHI

grilled mushrooms, arugula

ADD ONS:

FOCACCIA **6**

GARLIC BREAD **6**

BROCOLINI **12**

desserts

TIRAMISU

savoardi, mascarpone, kahlua coffee liqueur

LIMONCELLO

white chocolate, savoardi, lemon curd

PANNA COTTA

honey, walnuts

CHOCOLATE CANNOLI

pistachio-riccotta cream

HONEY AND PINE NUTS TART

vanilla gelato

GELATO

gianduja chocolate, pistachio or hazelnut

SORBET

passionfruit or strawberry