



## Lunch Menu

### Burrata Pugliese

Burrata cheese, heirloom tomato,  
arugula, black olive,  
pine nuts, pesto

### Vitello tonnato

Organic veal eye of round,  
arugula, black truffle,  
tuna espuma

### Vellutata di funghi

Wild mushroom cream soup,  
crispy parmesan tuille



### Caserecci al ragu di cervo

Caserecci pasta,  
venison ragout,  
artichoke, pecorino

### Linguine al granchio e pesto

Linguine pasta, basil pesto,  
crab, Yukon gold potato,  
green beans

### Orecchiette alla norma

Orecchiette pasta,  
tomato sauce, eggplant,  
mozzarella cheese

### Merluzzo alla Livornese

Atlantic cod fillet, soft polenta,  
tomato-anchovy sauce,  
basil  
*supplement 10*

### Filetto di manzo

Angus beef tenderloin,  
onion purée, morel,  
Madeira sauce  
*supplement 20*



### Te' nero e ciliegia

Earl Grey ivory chocolate mousse,  
cherry morello sorbet,  
pistachio crust

### Tiramisu espresso

Mascarpone cheese  
tiramisu,  
espresso gelato

Choice of one starter, one main course and one dessert  
Three course menu

65

# Wine by the glass selection

## Champagne

"R" de Ruinart, Reims	34
Veuve Clicquot Rosé, Reims	40
Ruinart Blanc de Blancs, Reims	52
Dom Pérignon 2004, Epernay	90

## White Wine

Chablis, Christian Moreau, Burgundy, France	26
Sancerre, Les Baronnes, Henri Bourgeois, Loire, France	28
Riesling, Hugel, Alsace, France	24
Pinot Grigio, Corte Giara by Allegrini, Veneto, Italy	24
Chardonnay, Vasse Felix, Margaret River, Australia	24
Sauvignon Blanc, Churton, Marlborough, New Zealand	24
Garganega, Graziano Pra, Otto, Soave, Veneto, Italy	26
Grüner Veltliner, Obere Steigen, Traisental DAC, Austria	21

## Rosé Wine

Château D'Esclans, Côtes de Provence, France	26
Castello Di Ama, Rosato, Tuscany, Italy	23

## Red Wine

Château la Tour de By, Haut-Médoc, Bordeaux, France	28
Chianti Classico Riserva, Marchesi Antinori, Tuscany, Italy	32
Teusner, Joshua, Grenache, Shiraz, Mataro, Barossa Valley, Australia	24
Ruca Malen, Malbec, Mendoza, Argentina	26
Pinot Noir, Markowitsch, Carnuntum, Austria	29
Cabernet Sauvignon, Montes Alpha, Colchagua Valley, Chile	24
Nebbiolo, Cantina del Pino, Piedmont, Italy	24
Tempranillo, Telmo Rodriquez, Gazur, Ribera del Duoro, Spain	24

# Antipasti

## Starter

-  **Carpaccio di capesante**  
Scallop carpaccio  
Caviar, micro green, rhubarb dressing 36
-  **Tartare di astice**  
Lobster tartare, cauliflower tomato salad  
Sherry vinegar dressing, basil 38
-  **Couscous al limone**  
Sardinia lemon couscous  
Saffron lemon couscous, grilled seasonal vegetables, garden cress 24
-  **Barbabietola e caprino fresco**  
Beetroot and goat cheese composition  
Quinoa, sorrel, cress 28
-  **Burrata e prosciutto di Parma**  
Apulia burrata and Parma ham  
Cherry tomatoes, rocket salad, balsamic reduction 38
-  **Terrina di fegato grasso**  
Foie gras terrine  
Apricot compote, brioche, pistachio 38
- Vitello tonnato**  
Organic veal eye of round  
Arugula, black truffle, tuna espuma sauce 38

## Insalate e zuppe Salad and soup

- Zuppa di pomodoro*  
Tomato bread soup  
Olive oil poached tomato, bread crouton, sturgeon caviar 25
-  *Vellutata di funghi*  
Wild mushroom velouté  
Mushroom duxelle, crispy parmesan tuille 22
-  *Insalata agli agrumi*  
Citrus mesclun salad  
Mixed greens, orange, grapefruit, avocado, stracciatella cheese, orange balsamic dressing 24
-  *Insalata rustica*  
Baby romaine salad  
Arugula, radish, croutons, shaved parmesan cheese, ginger-garlic dressing 22
- Pomodo e mozzarella di Bufala*  
Buffalo mozzarella, grappolo tomato  
Oregano, taggiasca olives 28



Signature dish



Vegetarian selection



Sustainable cuisine



Spa cuisine

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

# Pasta e risotto

## Pasta and rice

-   **Spaghetti, gambero rosso e Bottarga**  
Red prawn spaghetti  
Bottarga, fava bean, light chili olive oil emulsion 45
- Caserecci al ragu di cervo**  
Venison ragout caserecci pasta  
Artichokes, pecorino 32
- Ravioli alla fonduta di gruyere**  
Gruyere fondue stuffed ravioli  
Pumpkin, pancetta fricassée, veal jus emulsion 36
- Risotto al nero di seppia**  
Squid ink Acquerello risotto  
Cuttlefish julienne, lemon zest 36
-  **Tagliatelle ai porcini e tartufo**  
Porcini mushrooms tagliatelle  
Black truffle, parmesan sauce 36
-   **Paccheri all'astice**  
Paccheri pasta, Maine lobster  
Fresh tomato sauce, garlic, basil 45

# Pesce

## Fish

-   **Merluzzo alla Livornese**  
Atlantic cod fish  
Soft polenta, tomato anchovy sauce, basil 43
-  **Gamberoni e fregola**  
King prawns with Sardinian fregola  
Mussels, saffron, romanesco cauliflower 48
-  **Orata ai peperoni**  
Orbetello sea bream  
Rainbow capsicum, fava beans, green peas,  
shell fish emulsion 48
-  **Caciucco Toscano**  
Tuscan seafood soup  
Maine lobster, king crab, Hokkaido scallop, tiger prawn,  
Atlantic cod, herb infused broth 88

# Carne

## Meat

- Milanese di maiale**  
Iberico pork Milanese  
Potato purée, rocket salad, lemon 48
- Carrè di agnello alle erbe**  
Herb-crusted lamb loin  
Eggplant chutney, market vegetables 62
- Filetto di manzo**  
Angus beef tenderloin  
Onion purée, morel, Madeira sauce 64
- Galletto ruspante**  
Roasted yellow spring chicken  
Wild mushrooms, truffle chicken reduction 45

# Dolci

## Dessert

### Spuma di cioccolato

Chocolate foam

Passion fruit, chocolate sorbet,  
milk chocolate, caramel coulis

18

### Arancia e pompelmo

Orange and grapefruit

Almond, balsamic, basil, orange,  
vanilla, pink grapefruit sorbet

18

### Dulce de leche e albicocca

Dulce de leche cream

Milk jam, hazelnut crunch,  
vanilla apricot ice cream, apricot coulis

18

### Te' nero e ciliegia

Earl grey ivory chocolate mousse

Cherry morello sorbet,  
pistachio crust

18

### ✿ Tiramisu espresso

Traditional mascarpone cheese tiramisu

Marsala, Savoirdi biscuit,  
espresso coffee

18



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