



Menu al tavolo

Sharing Dinner Menu

Treccia Campana di bufala

Handmade buffalo mozzarella from Naples
tomatoes, arugula, anchovies

AND

Affettati

Selection of the finest Italian cold cuts
homemade grissini, Piadina Emiliana

or

Tagliatelle

Original Bolognese ragout
tagliatelle, 24 month aged parmesan

or

Filetto

Pan-roasted Australian Wagyu beef tenderloin
yellow endive, carrot textures, veal jus

or

Mela e acetosa

Marinated red apple
yuzu, sorrel sorbet

118
per guest
minimum of 2 guests

2003

Set menu is inclusive of coffee and tea
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 7% government tax.