

Lunch Menu

Appetizer

 Asparagi

Blanched asparagus, frisée salad, feta cheese
aged balsamic vinegar

 Burrata

Heirloom tomatoes, taggiasca olives, basil dressing
(price supplement 5)

Capasanta

Marinated Hokkaido scallops, green apple, lemon lime sorbet
yuzu vinaigrette

Zuppa di Piselli

Sweet green pea soup, ricotta mousse, kumquat
sourdough croutons

Pasta and Risotto

Risotto

Special Acquerello rice, artichokes, cocoa

Fusilloni

Homemade pesto alla genovese, long beans, aged parmesan

Rigatoni

Pecorino sabayon, guanciale, black pepper

 Spaghetti

Traditional arrabbiata, stracciatella, chilli

Main Course

Ricciola

Confit Amberjack, broccolini, onion, spicy tomato sauce
(price supplement 10)

Brasato

Overnight braised Sanchoku Wagyu beef, creamy potatoes
red wine jus
(price supplement 10)

Uovo

Poached organic egg, lentils, mushrooms, black truffle

Agnello

Pan-roasted lamb rack, heirloom beets, roasting jus

Dessert

Lemon meringue tart

Yoghurt ice cream, almond soil

Tiramisu

Chocolate textures, espresso gelato, mascarpone

Frutta

Seasonal fruit salad, mango sorbet

Choice of two dishes	38
Choice of three dishes	46
Choice of four dishes	54
Glass of Mandarin Oriental Private label wine	18
Glass of Nino Franco Prosecco	18



Signature dish



Vegetarian selection

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.