



CHOICE OF 3-COURSE SET LUNCH

STARTER

Tonno

lightly seared pistachio crusted tuna
lemon dressing, crispy tuille

Caprese

heirloom tomato, buffalo mozzarella
aged balsamic glaze

Zuppa di Piselli

pea soup, ricotta mousse,
focaccia crumble, parsley oil

Barbabietola

sugar beetroot salad
lemon dressing, feta cheese,
toasted hazelnut



MAINS

Rigatoni

spicy seafood ragout pasta
lemon essence, garlic emulsion

Risotto

acquerello rice
tomato coulis, stracciatella

Pesce Spada

pan-roasted swordfish
acqua pazza, parsnip puree

Brasato

slow-cooked short ribs
truffle mashed potato, roasting jus



SWEETS

Chocolate Raspberry Tart

raspberry marmalade, forest berries
chantilly, raspberry sorbet

Tiramisu

marscapone p te   bombe
espresso-soaked ladyfinger
vanilla ice cream

Frutta

seasonal fruit salad
mango sorbet

88 per guest
supplement of 70 for wine pairing

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 8% government tax.