

Autumn October Dinner Promotion

Caponata

Sicilian style eggplant caponata capers, cherry tomatoes, olives, basil 28

B B

Zuppa di Lenticchie

Castelluccio lentil soup veal canederli, berries confit, aged balsamic vinegar

34

B B

Tortelli

Mantova's style chestnut tortelli ricotta, butternut squash, amaretti 32

B B

Branzino

Pan roasted wild sea bass cauliflower textures, lemon, caviar 52

OR

Agnello

Overnight slow-cooked lamb ribs mushrooms, candied carrot, black truffle jus 52

B B

Profiteroles

Choux puff with salted caramel hazelnut feuilletine, chocolate ice cream 18

118 4-course menu (Zuppa or Tortelli) 138 full set menu

60 wine pairing additional

70 wine pairing additional

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.

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.