



November Tasting Menu

Benvenuto dalla cucina
Amuse bouche



Ricciola
Lightly marinated hamachi
spicy salsa vergine, aged balsamic, avocado



Uovo Croccante
“Crispy” organic egg
chestnut, mushrooms, black truffle, sour dough



Fregola Sarda
Poached red shrimps
basil and garlic emulsion

Or

Pappardelle
Country style slow-roasted lamb ragout
pecorino, crispy artichoke



Merluzzo
Poached cod fillet
sweet potatoes, fava beans, bagna cauda

Or

Filetto
Pan-seared Tajima wagyu beef tenderloin
chick peas, salt-baked shallot, red wine jus



Tiramisu
Mascarpone mousse
espresso, chocolate textures

138
per guest

1810

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.