

2-COURSE SET LUNCH

\$28 PER PERSON

(each set comes with a choice of soft drink)

MAINS (CHOOSE ONE)

Spaghetti Pomodoro

San Marzano Tomato Sauce, Garlic, Basil, Olive Oil

Rigatoni Alfredo

Cream, Butter, Chicken, Parmigiano, Black Pepper

Linguine Aglio Olio e Peperoncino

Garlic, Extra Virgin Olive Oil, Chilli Flakes,
Toasted Breadcrumbs

Manzo Brasato (+\$20)

Red Wine Braised Angus Beef Rib, Green Kale,
"Agliata Monferrina" Salsa, Dried Tomato, Pine Nuts

Pollo al Tartufo (+\$20)

Chicken Roulade with Foie Gras, Potato Mash,
Oyster Mushroom, Shaved Black Truffle, Truffle Jus

Branzino (+\$20)

Farmed Atlantic Sea Bass Fillet, Potato Terrine,
MSC-certified Arenkha Caviar, Hokkaido Sea
Urchin, Cream of Celeriac, Parsley Oil

DESSERT

Classic Tiramisu

Kahlua-soaked Ladyfinger, Mascarpone
Cream, Cocoa Dust, Coffee

Top up \$10 for a starter

Burrata Campana | Summer Peach |
Bruschetta al Roast Beef

Top up \$10 for a glass of:

Tiger (330ml) | Heineken (330ml) | Peroni (330ml) |
Montepulciano D'Abruzzo | Pinot Grigio

All prices are subject to 10% service charge and
prevailing government taxes.

À LA CARTE SIGNATURE

D	Burrata Campana (D N GF) Apulian Burrata Cheese, Basil Pine Nuts Pesto, Heirloom Cherry Tomato, Homemade Semi Dried Tomato Add thinly sliced 20 months-aged Parma ham	28 +8
C	Summer Peach (V D N) Fresh Peach, Passion Fruit, Mashed Burrata Cheese, Locally grown Mesclun Salad, White Balsamic Glaze	26
E	Bruschetta al Roast Beef (D E) Grilled Multi Grain Bread, Black Truffle Mascarpone Cheese, Roasted thin sliced Argentinian Beef Tenderloin, Wild Porcini, Button Mushroom, sliced Black Truffle	29
E	Tagliatelle Manzo e Tartufo (D E A GFO) Tagliatelle Pasta, Marsala Wine and Parmesan Emulsion, Wagyu Beef, shaved Black Truffle	40
C	Fettuccine all'Anatra (D E GFO) Braised and shredded Duck Ragout, Tomato, Fettuccine Pasta, Olive, Orange Zest	34
C	Tagliolini al nero di Seppia (S GFO) Sicilian Red Prawn Tartare, Crustaceous Bisque Reduction, Braised Cherry Tomato, Black Ink Tagliolini Pasta, Lemon Zest	38
E	Pizza Brasato e Tartufo (A D) White base with Fior di Latte Mozzarella Cheese, Sangiovese Wine Braised Australian Short Ribs, sliced Black Truffle	37
C	Pizza Calabrese (P D) Tomato base with Fior di Latte Mozzarella Cheese, Spicy Italian Nduja Sausage, Spanish Red Onion, Chilli Oil	33
E	Manzo Brasato (D A) Red Wine Braised Angus Beef Rib, Green Kale, "Agliata Monferrina" Salsa, Dried Tomato, Pine Nuts	44
D	Pollo al Tartufo (D GF) Chicken Roulade with Foie Gras, Potato Mash, Oyster Mushroom, Shaved Black Truffle, Truffle Jus	45
E	Branzino (S D GF) Farmed Atlantic Sea Bass Fillet, Potato Terrine, MSC-certified Arenkha Caviar, Hokkaido Sea Urchin, Cream of Celeriac, Parsley Oil	58
E	Filetto alla Rossini (D A) Australian Black Angus Beef Tenderloin, Sautéed Garlic Spinach, Roasted Tomato, Garlic Confit, Seared Foie Gras, Barolo Sauce, Sliced Fresh Black Truffle	67



Carbon labelled by **Klimato**

Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato.



SCAN FOR
MORE DETAILS



SCAN FOR
QUESTIONNAIRE

V: Vegetarian | VE: Vegan | P: Pork | S: Seafood
A: Alcohol | D: Dairy | E: Eggs | N: Nuts
GF: Gluten-free | GFO: Gluten-free option available

Food allergies and intolerances:

We welcome enquiries from guests who wish
to know whether dishes contain particular
ingredients. If anyone in your party has a food
allergy, kindly inform a member of the team
before placing your order.

LUNCH MENU

Available Tuesday to Saturday, 12pm – 3pm
(last order at 2:15pm)