

WEEKLY SET LUNCH

FROM 10th January TO 16th January 2019

\$39++

INSALATA MISTA CON PERA, ALBICOCCA E MANDORLA

Mesclun Salad with Pear, Apricot & Almonds

CREMA DI POMODORO PICCANTE CON CALAMARI E NUVOLE DI BURRATA

Spicy Pepper Tomato Juice with Calamari & Burrata Foam

MOZZARELLA DI BUFALA CON POMODORI SAN MARZANO E BASILICO (SUPPLEMENT OF \$10)

Italian Buffalo Mozzarella with San Marzano Tomatoes & Basil

ZUPPA DEL GIORNO

Soup of the Day



ORZO ALLA ZUCCA CON VERDURE DI STAGIONE

Pumpkin & Barley with Seasonal Vegetables

TAGLIOLINI AGLIO E OLIO CON GAMBERONI E BROCCOLI

“Tajarin” Thin Noodle “Aaglio e Olio” with Tiger Prawns & Broccoli

PETTO DI POLLO CON ZUCCHINE GRIGLIATE, PESTO E PINOLI

Slow-Cooked Chicken Breast with Grilled Zucchini, Basil Pesto & Pine Nuts

CERNIA ALL’ACQUA PAZZA CON VONGOLE IN VINO BIANCO (SUPPLEMENT OF \$15)

Red Grouper “Acqua Pazza” Style with Clams in White Wine Broth



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

DOLCE DEL GIORNO

Dessert of the Day

FORMAGGI MISTI (SUPPLEMENT OF \$10)

Cheese Platter with Dried Fruits & Melba Toast

DOLCI DALLA CARTA (SUPPLEMENT OF \$10)

Choose your Dessert from our A la Carte Menu

Executive Chef Roberto Galetti - Chef de Cuisine Chong Wan Khang

Please note that our Set Lunch Menu is not available on Saturdays and Sundays

All Prices Subject to 10% Service Charge and Prevailing Government Tax