

# WEEKLY SET LUNCH

FROM 31<sup>st</sup> January TO 13<sup>th</sup> February 2019

\$39++

**INSALATA DI RUCOLA CON CAROTE, TONNO, OLIVE, CETRIOLO E POMODORI ESSICATI**  
Rucola with Shredded Carrot, Tuna Chunks, Olives, Cucumber & Sun-dried Tomatoes

**COUSCOUS CON ZUCCA ARROSTO, CAVOLFIORI E ZUCCHINI**  
Couscous with Roasted Pumpkin, Cauliflower & Zucchini

**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



**RISONE CON BARBABIETOLA, NOCI E GORGONZOLA**  
Rice-shaped Pasta with Beetroot, Walnuts & Gorgonzola Cheese

**SPAGHETTI CON MORTADELLA IN SALSA DI PARMIGIANO E PISELLI**  
Spaghetti with Mortadella Ham in Parmesan Cream Sauce & Green Pea

**BARRAMUNDI CON PURÉ DI PASTINACA E BROCCOLI**  
Pan-Fried Barramundi with Parsnip Purée & Broccoli

**GUANCETTA DI WAGYU BRASATA CON RISOTTO ACQUERELLO E SAN PIETRO**  
(SUPPLEMENT OF \$15)  
Braised Wagyu Beef Cheek with Acquerello Truffle Risotto & San Pietro Cheese



**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