

FESTIVE WEEKDAY SET LUNCH

24 NOVEMBER 2025 - 4 JANUARY 2026

SGD 58 PER PERSON THREE-COURSE

ANTIPASTI



Hand-torn sourdough, heirloom tomato, arugula, parmesan cheese, pickled red onion, cucumber and basil

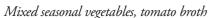
PEPERONI 'MBUTTUNATI Additional SGD 8

Codfish stuffed with Napoli bell peppers, mint, capers guazzetto

CARPACCIO DI MANZO (%)

Beef tenderloin carpaccio, rocket salad, parmesan, aged Modena balsamic vinegar

MINESTRONE ALLA GENOVESE 🤎 🕼 🛞



VELLUTATA DI ARAGOSTA Additional SGD 12 Canadian lobster velouté, palm hearts, kaffir lime

SIDES

Additional SGD 15 per selection

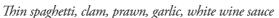
SAUTÉED SPINACH ASPARAGUS AND PARMIGIANO SAUTÉED MIXED VEGETABLES **MASHED POTATO** TRUFFLE FRIES

CASARECCE ALLA NORCINA W

Short twisted pasta, sausage, porcini cream, black truffle

or

SPAGHETTINI VONGOLE E GAMBERI



GNOCCHI SARDI DEL CONTADINO

Traditional Sardinian pasta in aglio e olio and peperoncino, slow-cooked tomato reduction, fresh basil, pumpkin seed

POLLO ALLA PARMIGIANA

Breaded chicken breast, basil tomato sauce, melted mozzarella

or

FILETTO DI PESCE AL CARTOCCIO Additional SGD 22

Chilean sea bass in parchment, caponata, homegrown herbs

BLACK ANGUS STRIPLOIN 200g (Additional SGD 22

Butternut squash, oyster mushroom, mulled wine jus

PANNA COTTA

Classic Italian cream, fresh berries

GELATO 🏈 🕼

Italian ice cream served with crumbles and berries

FRUTTA FRESCA 🦁 🛞

Seasonal fruit platter



Elevate your dining experience with sommelier pairing of Red, White, Rosé, or Prosecco.





















FESTIVE SET DINNER 24 NOVEMBER 2025 TO 4 JANUARY 2025

PEPERONI 'MBUTTUNATI

Codfish stuffed with Napoli bell peppers, mint, capers guazzetto



VELLUTATA DI ARAGOSTA

Canadian lobster velouté, hearts of palm, kaffir lime



RAVIOLO ALL' ANATRA

Homemade raviolo, roasted duck, leeks, parmesan sauce

or

BLACK ANGUS STRIPLOIN

Butternut squash, oyster mushroom, mulled wine jus

or

SALMONE A MODO MIO

Oven-baked salmon, minted pea purée, baby spinach, oregano blanc sauce



BLACK FOREST

73% dark chocolate, cherry sorbet

SGD 78 PER PERSON

SGD 88 PER PERSON INCLUSIVE OF A GLASS OF PROSECCO

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.

Gluten free option is available upon request for pasta selections.

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.