

♦ SET DINNER ♦

SGD 78++ / pax

ANTIPASTI

CARPACCIO DI MANZO AL COLTELLO

Beef Tenderloin Carpaccio, Rocket Salad,
Parmesan, Aged Modena Balsamic Vinegar

OR

150G BURRATA PUGLIESE

Burrata, Rocket Salad, Parma Ham,
Cherry Tomatoes, Olives



ZUPPA

VELLUTATA DI ASTICE

Lobster Soup



PRIMO

PAPPARDELLE ALLA ROMANA

Homemade Pappardelle,
Traditional Chicken Ragout

OR

LINGUINE ALLO SCOGLIO (+ SGD 8)

Linguine, Prawns, Squids, Mussels,
Clams, Cherry Tomatoes

OR

CARRÈ DI AGNELLO SALSA AI MIRTILLI,

PUREA DI PATATE ALLO ZAFFERANO E

ASPARAGI ALLA GRIGLIA (+ SGD 15)

Sous Vide Grilled Lamb Rack, Saffron Potato Cream,
Grilled Asparagus, Natural Jus with Blueberries

OR

BRANZINO ALLA GRIGLIA

Grilled Seabass, Sautéed Vegetables,
Beetroot Puree, Grilled Leek Sauce



DOLCE

GELATI E SORBETTI

Choice of **two** scoops:

Vanilla / Chocolate / Lemon / Raspberry

OR

CANNOLO SICILIANO FATTO IN CASA

Homemade Sicilian Cannolo, Sweetened Ricotta,
Orange Zest, Bitter Chocolate Chips,
Grounded Pistachio