

Weekday

3-COURSE SET LUNCH

Mon to Fri, 11am to 3pm, except public holidays

\$25++/pax

1. APPETIZERS - CHOOSE 1

- 🌿 House Salad with Sesame Dressing
- 🌿 Soup of the Day
- 🌿 🏠 Burrata Salad +\$6

2. MAIN COURSE OPTIONS - CHOOSE 1

🌿 🏠 Basil Pesto Gigli
Basil | Pine Nuts | Parmigiano Reggiano | Zucchini Ribbons

🏠 Chicken Pomodoro Tagliatelle
Grilled Chicken Leg | Tomato Sauce | Sundried Tomato | Basil Oil | Parmigiano Reggiano

🏠 Classic Carbonara Spaghetti
Guanciale (Cured Pork Jowl) | Egg Yolk | Sarawak Black Pepper | Pecorino Romano

🏠 Creamy Bacon Carbonara Spaghetti
Bacon | Cream | Black Pepper | Sous Vide Egg | Parmigiano Reggiano

🌶️ Amatriciana Reginette
Guanciale (Cured Pork Jowl) | White Wine | Tomato Sauce | Sundried Tomato | Basil Oil | Pecorino Romano

🏠 Mushroom Aglio Olio Spaghetti
Assorted Mushrooms | Olive Oil | Garlic | White Wine | Parsley | Parmigiano Reggiano

🌿 Grilled Corn Salad
White Corn | French Beans | Capsicum | Assorted Mushrooms | Kale | Buckwheat | Lotus Root

Tarragon Grilled Chicken
Onion Gravy | Creamy Mash Potato | Corn Succotash | Tarragon Oil

Grilled Seabass +\$2
Dashi Beurre Blanc | Creamy Mash Potato | Corn Succotash | Dill Oil

Grilled Kurobuta Pork Collar +\$7
Mustard Gravy | Creamy Mash Potato | Corn Succotash | Beurre Noisette Snow

Grilled Angus Sirloin +\$12
Red Wine Sauce | Creamy Mash Potato | Corn Succotash | Beurre Noisette Snow

3. 1/2 SLICE DESSERT - CHOOSE 1

- 🏠 Basque Burnt Cheesecake
- Chocolate Banana Tart
- 🏠 Tiramisu +\$3

4. ADD A DRINK

- Iced Lemon Tea +\$3
- Hot Long Black or Cup of Tea +\$3
- Glass of Wine +\$10

Prices are subjected to service charge & prevailing government taxes.





DAILY *Cheers!* to 50%

**BUY ANY
ALCOHOLIC
BEVERAGE,
GET YOUR
2ND ONE AT
50%
OFF!**



50% off applies only on the lower-priced alcoholic beverage. All drinks must be consumed on the day of order.