

Weekday

3-COURSE SET LUNCH

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

1. APPETIZERS - CHOOSE 1

\$25++/pax

- 🍷 Sesame Kale Salad
- 🍷 Soup of the Day
- 🍷 Burrata Salad +\$6

2. MAIN COURSE OPTIONS - CHOOSE 1

🍷 Basil Pesto Gigli

Basil | Pine Nuts | Parmigiano Reggiano | Zucchini Ribbons

🍷 Polpette Pomodoro Tagliatelle

Beef & Pork Meatballs | Tomato Sauce | Sundried Tomato | Basil Oil | Parmigiano Reggiano

🍷 Classic Carbonara Spaghettoni

Guanciale (Cured Pork Jowl) | Egg Yolk | Sarawak Black Pepper | Pecorino Romano

🍷 Creamy Bacon Carbonara Spaghettoni

Bacon | Cream | Black Pepper | Sous Vide Egg | Parmigiano Reggiano

🍷 Beef Ragout Reginette

Black Angus Brisket | Bacon | Red Wine | Tomato Sauce | Parsley | Pecorino Romano

🍷 Guanciale Aglio Olio Spaghettoni

Guanciale (Cured Pork Jowl) | EVOO | Garlic | White Wine | Chilli Flakes | 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

Bordelaise 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.*

