



## Set Lunch Menu

**3 Course \$38++ per Guest**

*1st December 2021 to 15th December 2021*

### Starters

Homemade **Tomato Soup** Served with Parmesan Cheese Croutons



Thin Slice Black Angus Beef **Carpaccio** Served with Lemon Vinaigrette and Shaved Parmesan Cheese



**Insalata di Spinaci** Baby Spinach Salad Served with Pine Nut in Honey Mustard Dressing



Polenta Crusted **Foie Gras** w/ Caramelized Onion & Apple Chutney   
(Add \$12)

### Main Courses

Penne Pasta **Agli Olio** Style Served with Prawns and Zucchini Vegetable



**Capellini** Angel Hair Pasta with Blue Swimmer Crab Meat Cooked in Lobster Bisque  (Add \$14)



Pan Seared **Pork Chop** Served with Baby Potatoes in Mushroom Sauce



Pan Seared **Seabass Fillet** Served with Seasonal Vegetables in Arrabbiata Sauce

### Desserts

**Crostata** Oven Baked Chocolate Tart Served w/ Pistachio Gelato



**Panettone** Italian Christmas Sweet Bread Served with Vanilla Gelato

Complimentary Corkage Charge on Tuesday & Thursday not in Conjunction w/ other Promotions
We don't serve Tap Water, Only Mineral & Sparkling bottled water available @ \$9.00++ per 750ml per bottle Warm & Hot Water @ \$3.00++
Corkage Fee \$48.00++ per 750ml Wine Bottle & \$88.00 per Duty Paid Liquor
Management Shall not be liable for any damage to your personal items placed on the table
Prices are subjected to 10% service charge and 7% GST