



# 3-COURSE SET LUNCH MENU

**\$48++ per guest  
May 4 - 17, 2022**

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**COMPLIMENTARY CORKAGE CHARGE ON  
TUESDAYS AND THURSDAYS;  
NOT IN CONJUNCTION WITH OTHER  
PROMOTIONS.**

**WE DON'T SERVE TAP WATER, ONLY  
MINERAL AND SPARKLING BOTTLED  
WATER AVAILABLE AT  
\$9.00++ PER 750ML BOTTLE;  
WARM AND HOT WATER AT \$3.00++**

**CORKAGE FEE \$48.00++ PER 750ML WINE  
BOTTLE AND \$88.00++ PER DUTY-PAID  
LIQUOR**

# STARTERS

Cocktail di Gamberi Poached Chilled  
Sea Prawn Cocktail with Mixed Salad  
in Lemon Dressing

-OR-

Insalata di Rucola Baby Rocket Salad Served  
with Parmesan Cheese, Caramelized Walnut,  
Pear & Balsamic Dressing

-OR-

Zuppa di Carote Freshly Cooked Carrot Soup  
with Garlic & Parmesan Cheese Croutons (V)

-OR-

Polenta Crusted Foie Gras with Caramelized  
Onion & Apple Chutney (add \$12)



# MAIN COURSES

Spaghetti All'Amatriciana Pasta with Tomato  
& Honey Baked Ham

-OR-

Pollo Cajun Cajun Chicken Leg Served with  
Baby Roasted Potatoes and Asparagus

-OR-

Filetto di Branzino Pan Seared Seabass Fillet  
in Mediterranean Sauce

-OR-

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



# DESSERTS

Profitoroles Pastry Ball Filled with Raspberry  
& Chocolate Topping

-OR-

Torta di Opera Chocolate and Coffee  
Layered Sponge Cake

-OR-

Freshly Brewed Segafredo Coffee  
or Gryphon Tea