



3-COURSE SET LUNCH MENU

\$48++ per guest

16th June 2022 to 30th June 2022

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

Sesame Seed Crusted Tuna Tataki Served
with Green Mixed Salads

-OR-

Capresse Mozzarella Served with Roma
Tomato & Sweet Basil(V)

-OR-

Zuppa di Funghi Freshly Cooked Mushroom
Soup with Garlic & Parmesan Cheese
Croutons (V)

-OR-

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

MAIN COURSES

Ricotta Ravioli in Butter Sage and Parmesan
Cheese(V)

-OR-

Pan Seared Mahi Mahi Served in Seasonal
Vegetables in Lobster Bisque Sauce

-OR-

Coscia di Pollo Honey Glazed Whole Chicken
Drumstick Served with Roasted Potatoes and
Asparagus

-OR-

Linguine Con Aragosta Linguine Pasta with
Boston Lobster Tail in Spicy Arrabbiata Sauce
(Add \$14)

DESSERTS

Tiramisu Homemade Italian Cheese Cake with
Lady Finger Biscuits

-OR-

Torta di Opera Chocolate and Coffee Layered
Sponge Cake

-OR-

Freshly Brewed Segafredo Coffee
or Gryphon Tea