



3-COURSE SET LUNCH MENU

\$48++ per guest
November 17-30, 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

Capresse Mozzarella Served with Roma
Tomato in Balsamic Reduction Dressing

-OR-

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

-OR-

Zuppa di Pomodoro Freshly Cooked Tomato
Soup with Garlic & Parmesan Cheese
Croutons (V)

-OR-

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

MAIN COURSES

Gamberi Agli Olio Spaghetti Pasta in Agli Olio
Served with Prawns

-OR-

Duck Confit Duck Leg Served with Roasted
Potatoes and Asparagus in Raspberry Sauce

-OR-

Filetto di Branzino Pan Seared Seabass Fillet
with Asparagus in Lemon Dressing Sauce

-OR-

Burlamacco Signature Pasta Linguine Pasta
with Boston Lobster Tail Cooked in Spicy
Tomato Arrabbiata Sauce (Add \$14)

DESSERTS

Crostata Oven Baked Dark Chocolate Tart
Served with Pistachio Gelato

-OR-

Torta di Opera Chocolate & Coffee Layered
Sponge Cake

-OR-

Freshly Brewed Segafredo Coffee or
Gryphon Tea