



MARCH SET LUNCH MENU

**\$48++ per guest
March 16-31, 2023**

**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**

**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**

STARTERS

Zuppa di Pomodoro

Homemade Tomato Cream Soup Served with
Parmesan Cheese Croutons (V)

-OR-

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

-OR-

Capresse Buffalo Mozzarella Served in Roma
Tomato & Balsamic sauce

-OR-

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

MAIN COURSES

Carbonara con Pancetta Spaghetti Pasta in
Carbonara Sauce with Bacon

-OR-

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

-OR-

Filetto di Branzino Grilled Seabass Fillet Served
with Seasonal Vegetables in Honey Sauce

-OR-

Filetto di Manzo Pan Seared Sirloin Steak
Served with Green Asparagus in Balsamic Sauce

DESSERTS

Panna Cotta Eggless Vanilla Custard Served
with Raspberry Coulis & Pine Nuts Tulle

-OR-

Semifreddo Masala Wine Semi Frozen Farfait
Served with Raspberry Sorbet

-OR-

Freshly Brewed Avanti Coffee or
Gryphon Tea