



# MARCH SET LUNCH MENU

**\$48++ per guest  
March 1-15, 2023**

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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**

**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

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

-OR-

Involtini Pan Seared Mozzarella & Eggplant  
Wrapped in a Parma Ham with Taggiasca  
Olives

-OR-

Granchio Tartare Hand Chopped Blue  
Swimmer Crab Meat Tartar Served with Ripe  
Avocado

-OR-

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

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# MAIN COURSES

Spaghetti Pasta Served in a Bolognese Sauce

-OR-

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

-OR-

Filetto di Dentice alla Griglia Grilled Snapper  
Fillet Served with Seasonal Vegetables in Bisque  
Sauce

-OR-

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

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# DESSERTS

Crostata Oven Baked Dark Chocolate Tart  
with Pistachio Gelato

-OR-

Torta di Opera Chocolate & Coffee Layered  
Sponge Cake

-OR-

Freshly Brewed Avanti Coffee or Gryphon  
Tea