

BUSINESS SET LUNCH

29 April to 3 May 2024 from Monday to Friday, 12pm to 2.30pm



3-Course Menu - \$42++

Appetiser, Main Course and Dessert

2-Course Menu - \$38++

Main Course with Appetiser or Dessert

APPETISER (CHOOSE ONE)

Zuppa di Lenticchie e Verza con Crostini (G, V, D)

Hearty lentil and cabbage soup, gourmet crouton with Grana Padano

Roast-Beef di Manzo, Rucola, Grana e Pomodorini (D)

Thinly-sliced Angus Beef sirloin, served chilled, cherry tomatoes, Grana Padano cheese and rocket leaves

Burrata (D, V)

Burrata PDO 150g, heirloom tomato, basil, extra virgin olive oil **(\$16++)**

Tagliere di Affettati Misti (P)

Selection of premium Italian cold cuts **(\$14++)**

MAIN COURSE (CHOOSE ONE)

Pizza alla Diavola (G, D, P)

Homemade tomato sauce, mozzarella cheese, spicy salami and basil

Gnocchi di Patate con pesto (D, V)

Fresh made potato gnocchi with pesto and sundried tomato

Salmon, Zucchine e Tapenade

Salmon, grilled courgettes, olive tapenade

Pollo al Mattone con Caponata

Boneless chicken thigh cooked a la plancha, medley of fennel, capsicum, eggplant, raisin, zucchini

Halibut alla Puttanesca (S)

Halibut served with fresh tomato sauce, Taggiasca olives, anchovies, Pantelleria capers and fresh herbs **(+\$25)**

Fettuccine alla Coda di Manzo (D, G)

Fresh homemade fettuccine pasta with deboned oxtail ragout **(+\$18)**

DESSERT (CHOOSE ONE)

Pandan Coconut Mousse Cake (D, G, N, V)

Pandan sponge, coconut cream, desiccated coconut

Chocolate Brownie Cake (D, G, N)

Chocolate ganache, fresh berries, chocolate soil, gelato

LUCE-misù (D, G, N, A)

Mascarpone cream espuma, espresso syrup, lady finger sponge, crunchy feuilletine **(+\$10)**

(A) Contains Alcohol	(D) Contains Dairy	(G) Contains Gluten	(N) Contains Nuts
(P) Contains Pork	(S) Contains Shellfish	(V) Suitable for Vegetarians	

Prices are subject to 10% service charge and prevailing government taxes