



Executive Set Lunch Menu

Carpaccio di Manzo

Black Truffle, Wild Rucola Salad, 40 Months Aged Parmigiano Reggiano

OR

Pan Roasted Foie Gras

Wild Rocket Salad, Balsamic Cream, Pannetone



Linguine Pasta 'Aglio e Olio' ai Ricci di Mare

Hokkaido Sea Urchin, Sardinia Bottarga



Slow Cooked Black Cod Fillet

Cod Fish Tripe Black Sauce, White Polenta, Zucchini Flower

OR

Duo di Maiale

Mangalica Pork in 2 Ways, Collar & Belly, Green Apple Purée, Savoy Cabbage, Pomelo, Beetroots



Il Tiramisu

Mascarpone Cream, Coffee Savoiardi, Cocoa Powder

OR

Italian Cheese of the Day



Coffee or Tea

\$88++

Additional \$10++ for a glass of Prosecco / Pinot Grigio / Cabernet Sauvignon

Price is subjected to 10% service charge and prevailing government taxes