



DINNER SET MENU

4-Course Set | \$68++ Per Pax

Bread Service

Focaccia ai Pomodorini Secchi

Sundried Tomato Focaccia with Ginger Flower Salsa Verde

Antipasti

Choice of 1 Per Pax

Gamberi in Saor

Fried Sweet & Sour Prawns | Red Onions | Pine Nuts | Raisins | Aged Vinegar

Salmone Affumicato Mantecato su Crostini

Whipped Smoked Salmon | Grilled Polenta | Crostini | Dill | Extra Virgin Olive Oil

Stracciatella Cheese

Stracciatella Cheese | Trapanese & Mint Pesto | Toasted Almonds | Rocket Salad | Sour Plum Tomatoes

Primi Piatti

Choice of 1 Per Pax

Ravioli ai Porcini e Ricotta

Pear Compote | 5 Cheese Sauce | Fried Sage | Hazelnut

Spaghetti alle Vongole

Fresh Clams | Garlic | Chilli | Parsley | Herb Crumbs | White Wine

Fusilli in Salsa

Italian Bronze Dice Extruded Fusilli | White Anchovies | Slow-Cooked Sweet Onions | Toasted Breadcrumbs | Parsley

Secondi Piatti

Choice of 1 Per Pax

Salmone Reale in Padella

Pan-Roasted Salmon | Eggplant Caponata | Ginger Flower Salsa Verde | Parsley & Pine Nuts Crust

Anatra Arrosto al Valpolicella

Roasted Duck Leg | Soft Whipped Potatoes | Soffritto | Valpolicella Ripasso | Kaffir Lime Gremolata

Zucca Arrosto alla Siciliana

Roasted Pumpkin | Sicilian-Style Tomato Sauce | Olives | Pine Nuts | Star Anise

Tagliata di Manzo

Roasted Grain-Fed Ribeye | Rocket Salad | Rosemary Red Wine Sauce | Parmigiano Reggiano

Supplementary: 150g – 24++ | 300g – 48++

Dolci

Choice of 1 Per Pax

Tiramisù al Pistacchio

Ladyfinger Sponge | Espresso Coffee | Toasted Sicilian Pistachio | Pistachio Mascarpone Cream

il Giardino Bianco

Jasmine Pearl Panna Cotta | Lychee Gel | Fresh Seasonal Berries | Citrus Crumbs

 SIGNATURE DISH  VEGETARIAN  PORK

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.