

1st ANNIVERSARY

Exclusive 4-Course Tasting Menu

\$68++ PER PAX

AVAILABLE FROM 1 TO 31 JULY 2026

BREAD SERVICE

Focaccia ai Pomodorini Secchi con Salsa Verde ai Fiori di Zenzero

Sundried Tomato Focaccia with Ginger Flower Salsa Verde

APPETISER

Choice of 1 Per Pax

Stracciatella (V)

Stracciatella Cheese | Trapanese & Mint Pesto | Toasted Almonds

Rocket Salad | Sour Plum Tomatoes

Salmone Affumicato Mantecato su Crostini

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

Polpo alla Veneziana Cotto Lentamente

Slow Cooked Venetian Octopus | Fresh Lemon | Gremolata

Mashed Potato | Laudemio Extra Virgin Olive Oil

*Tablesides Service | +18 Supplementary

PASTA

Choice of 1 Per Pax

Spaghetti alle Vongole

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

Mafalde al Ragù Bianco d'Agnello

Mafalde | White Lamb Ragout | Mint | Pecorino | Mascarpone

MAIN COURSE

Choice of 1 Per Pax

Pollo Arrosto allevato a Mais

Roasted Corn-Fed Chicken | Rocket Salad | Fresh Lemon | Amalfi Lemon Caper Sauce

Salmone Reale in Padella

Pan Roasted King Salmon | Eggplant Caponata | Parsley & Pine Nuts Crust

Fresh Lemon | Ginger Flower Salsa Verde

Tagliata di Ribeye Angus (150g)

Roasted Angus Grain-Fed Ribeye Steak | Rocket Salad | Parmesan | Rosemary Red Wine Sauce

Supplementary +22

DESSERT

Tiramisù al Pistacchio

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

All prices are subjected to 10% service charge and prevailing government taxes.