



## EPICUREAN 4-COURSE LUNCH EXPERIENCE

24<sup>TH</sup> OCTOBER TO 1<sup>ST</sup> NOVEMBER 2015



### ANTIPASTI

#### Bresaola Fatta in Casa <sup>GF</sup>

Homemade Beef Bresaola served with Tomato Spheres,  
Rocket Salad and Sweet Pecorino Romano Cheese  
Candied Lemon Zests with Balsamic Reduction



### PASTA

#### Paccheri alla Mediterranea <sup>V</sup>

Paccheri Pasta in Pachino Sauce  
Warm Buffalo Mozzarella with Eggplant Mousse  
Taggiasca Olives and Basil Leaves



### PESCE

#### Baccala' Mantecato e Arrostito <sup>GF</sup>

Pan-seared Black Cod and Venetian-style "Baccalà"  
Braised Leeks, Roasted Kipfler Potatoes  
Light "Bagna Càuda" Emulsion



### DOLCE

#### Cremino al Latte e Vaniglia <sup>GF</sup>

Frozen Milk and Vanilla Parfait served with Fresh Raspberries,  
Lime Meringue and Chocolate Sauce



#### Caffè e Tè

Pasticcini

**\$40++ per person**

**\$50++ with a glass of Sommelier's wine selection**

Vegetarian <sup>V</sup>

Pork <sup>P</sup>

Alcohol <sup>A</sup>

Gluten-Free <sup>GF</sup>

*If you have any food allergies or food intolerance, please inform our service staff.*

*All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes of 7%*