

GUSTO

\$188⁺⁺ per person

Additional \$100⁺⁺ per person for wine pairing

STUZZIGA L'APPETITO

Amuse-bouche

Aperol spritz

TIGELLA  

Seared cream bread, stracciatella cheese, Parma ham

ARANCINI  

Rice fritter, cacio cheese, black pepper

2023 D.O.C. Cantine Terlano Pinot Bianco, Trentino Alto Adige

Appetiser

ANTIPIASTI

CARPACCIO DI POMODORI ARCOBALENO E PESCHE 

Thinly sliced seasonal heirloom tomatoes and peaches dressed with white balsamic vinegar

TUNA TARTARE, FIORI DI BORRAGINE   

Chutoro tuna, green zebra tomato, focaccia, tomato sauce

VELLUTATA DI POMODORI COME UN MINISTRONE  

Delicate summer fresh tomato minestrone, buffalo ricotta cheese plin ravioli

2022 I.G.P. Frank Cornelissen Sussucaro Rosato

Pasta

PRIMI

PACCHERI ALL'AMATRICIANA  

Cured guanciale pork, San Marzano tomato, pecorino romano cheese, chilli

TAGLIATELLE ALL'ASTICE    

Fresh tagliatelle with blue lobster, confit tomato and tarragon

2023 D.O.C. Argiolas Vermentino di Sardegna "Is", Sardegna

Surprise

SORPRESA

A seasonal surprise course created by the Chef

Refresher

RINFRESCO

SGROPPINO 

Lemon sorbet, spumante, vodka

Main

SECONDI

PESCATO DEL GIORNO AL CARTOCCIO  

Fish of the day gently cooked with Amalfi lemon leaves in parchment paper

TOMAHAWK WAGYU SANCHOKU  

Dry-aged Tomahawk, grilled eggplant, balsamic, baby potato

2015 D.O.C.G. Villa Fura Amarone della Valpolicella Riserva, Veneto

Dessert

DOLCE

MERINGA COTTA AI FRUTTI ROSSI  

Slow baked meringue, red berries, coulis

TIRAMISU    

Mascarpone cream, biscuit, coffee, Amaretto

2025 D.O.C.G. La Spinetta Moscato d'Asti "Bricco Quaglia", Piemonte

 Contains Fish  Contains Gluten  Contains Molluscs  Contains Nuts  Contains Pork  Contains Alcohol  Contains Celery  Contains Dairy  Contains Egg  Contains Shellfish  Contains Soy  Contains Sesame  Vegetarian-friendly  Vegan-friendly

All prices are in Singapore dollars, and are subject to service charge and prevailing goods and services tax.