

## Main Dish

BRJNJAL "TONNATO" WITH CAPERS AND PIMENTO	\$25.00
BUKO NERO LOBSTER'S SALAD WITH AVRUGA CAVIAR	\$33.50
BURRATA WITH PEACH SABAYON CHERRY TOMATOES AND HAZELNUTS	\$28.50
MOZZARELLA AND TOMATO CROSTINO TOPPED WITH PARMA HAM	\$24.00
BUKO NERO TAU KWA TOWER WITH SAUTEED VEGETABLES AND ASIAN DRESSING	\$22.50
CREAMY PORCINI MUSHROOM SOUP WITH WHITE TRUFFLE OIL DROPS	\$17.00
SPAGHETTI WITH SPICY BLUE PRAWN AND CRAB MEAT	\$29.00
PENNE PASTA WITH BRAISED LAMB SHANK AND SAGE RAGU'	\$29.00
ACQUERELLO RISOTTO WITH SQUID INK, LIME AND DILL	\$29.00
SEARED BRANZINO FILLET IN A SERAFINA SALSA	\$45.00
SEARED OCTOPUS WITH BERBERE AND LEMON ON A WARM CAPONATA	\$44.50
PAN FRIED AUSTRALIAN GRASS FED BEEF TENDERLOIN WITH APPLE MUSTARD AND RED WINE JUS	\$45.50
SEARED VENISON LOIN WITH BALSAMICO THYME AND BLUEBERRIES GLAZE	\$45.00

## DESSERT:

COCONUT PANNA COTTA WITH SALTED GULA MELAKA COULIS	\$15.00
HOME-MADE GELATO	\$12.00
STICKY DATES PUDDING WITH CARAMEL COULIS AND HOMEMADE TAHITI VANILLA GELATO	\$15.50
DARK CHOCOLATE CREMOSO WITH PASSION FRUIT AND HAZELNUT PRALINE	\$15.50
CHEESE PLATTER: SELECTION OF THE DAY	\$24.50
FIJI WATER (500ml)	\$5.50
S. PELLEGRINO SPARKLING WATER (500ml)	\$5.50
S. PELLEGRINO SOFT DRINK CHINOTTO, LIMONATA, MANDARINO, POMPELMO	\$5.50
MANGO JUICE	\$5.00
PINK GUAVA JUICE	\$5.00
ORANGE JUICE	\$5.00
COKE	\$5.00
SPRITE	\$5.00
HOME-MADE ICE LEMON TEA	\$6.00
HOME-MADE MANGO AND PEACH TEA	\$6.50
CAFFELATTE	\$6.50
CAPPUCCINO	\$6.50
COFFEE	\$5.50
ESPRESSO	\$5.00
DOPPIO	\$6.50
TEA BY POT	\$6.50

MENABREA ITALIAN BEER	\$13.00
GRAPPA	\$15.00
BYO CORKAGE PER BOTTLE	\$35.00

All prices are subjected to 10% service charge  
Please inform us if you have any food allergies