



## Degustation Menu

*\$68++ Per Person*

*\$98++ with Wine Pairing*

### Starters

Air Flown **Burrata** Cheese Served With Ripe Tomato ✓

–Or–

Pot–Cooked Black **Mussels** in White Wine & Herbs ‘Guazzetto’

–Or–

Angus Beef **Carpaccio** with Parmesan Cheese & Lemon Dressing

–Or–

*Pan Fried **Foie Gras** with Green Tomato Relish & Caramelized Onion*

(Add \$12++)

### Main Courses

**Risotto** with Pumpkin & Spinach Scented Truffle ✓

–Or–

**Fettuccine** served with Scampi in Spicy Pink Sauce & Basil

–Or–

‘**Cacciucco**’ Traditional Tuscan Fish & Seafood Stew

–Or–

Roasted **Duck Leg** Served with Cranberry Sauce

### Desserts

‘**Pannacotta**’ Eggless Custard Cream with Berries

–Or–

‘**Crema**’ Lemon Cream Tart with Berry & Mint

–Or–

*Ovenbaked Chocolate Tart “**Crostata**” with Vanilla Ice Cream 🍷*

(Add \$8++)

*This Menu is not valid with Any Promotions*

*We Really Appreciate That You Spend Your Precious Time at Our Restaurant*

Management shall not be liable for any damage to your personal items placed on the table

*Prices are subject to 10% service charge and 7% GST*