



DEGUSTATION MENU

SGD 118++ per person

ENTRÉE

Panissa

Ligurian chickpea fritters, green bagnetto, *Sciacca* sicilian anchovy fillets

APPETISER

Amberjack Tartare

Marinated *Tropea* red onions, *Oscietra* caviar, lemon dressing

FIRST COURSE

Handmade Ravioli del Plin

Veal loin & parmigiano cheese filling, dressed with roast butter-sage sauce

SECOND COURSE

Pan-Seared Codfish Fillet

pumpkin sauce, shishito pepper

Or

Grilled New Zealand Merino Lamb Tenderloin

Mustard sauce, green asparagus (USA)

Or

Grilled Beef Tenderloin (160g/AUS/grass-fed)

Chianti red wine sauce, mashed purple potato, butter

Add foie gras \$20

DESSERT

Thirty9's Tiramisù

Mascarpone, home-baked savoiardi sponge, Amaretto liquor