



## **SET LUNCH MENU**

**3 Course \$48++ per Guest**

**1<sup>st</sup> June 2023 to 17<sup>th</sup> June 2023**

### **STARTER**

**Tuna Tataki Nicoise Salad with Boiled Egg in Soya Sauce Dressing**

**OR**

**Eggplant Involtini & Mozzarella with Balsamic Reduction**

**OR**

**Cream of Pumpkin Soup with Garlic Croutons**

### **MAINCOURSE**

**Roman Hidden Rigatoni Pasta alla Zozzona**

**OR**

**Linguine Pasta with Boston Lobster Tail Cooked in Spicy Arrabbiata Sauce (add \$14)**

**OR**

**Poached Sea Bass Fillet in White Wine Sauce & Clam Jus**

**OR**

**Oven Baked Cajun Chicken Leg with Roasted Potatoes**

### **DESSERT**

**Homemade Pistachio Tiramisu**

**OR**

**Basil Panna Cotta with Raspberry Coulis**

**OR**

**Freshly Brewed Avanti Coffee or Gryphon Tea**

<b>Complimentary Corkage Charge on Tuesday &amp; Thursday not in Conjunction w/ other Promotions</b>
<b>We don't serve Tap Water, Only Mineral &amp; Sparkling bottled water available @ \$9.00++ per 750ml per bottle Warm &amp; Hot Water @ \$3.00++</b>
<b>Corkage Fee \$48.00++ per 750ml Wine Bottle &amp; \$88.00 per Duty Paid Liquor</b>
<b>Management Shall not be liable for any damage to your personal items placed on the table</b>
<b>Prices are subjected to 10% service charge and 8% GST</b>