



COSTELLAZIONE

Savour an odyssey to the stars with Resident Chef Denis Lucchi's creative masterpieces that showcase the flavours of Italy with a contemporary touch.

GAMBERI DI MAZARA

Duo of Red Prawn Tartare ~ Purple Prawn ~ Sea Urchin

POLIPO

Seared Octopus ~ Tomato ~ Squid Ink ~ Nduja Pork

CARBONARA DIVERSA

Mancini Spaghetti ~ Guanciale Pork ~ Egg Yolk ~ Parmesan ~ Black Truffle

TONNARELLI

Squid Ink Tonnarelli ~ Bamboo Clams ~ Bottarga

PESCE PETTINE

Crispy Tilefish ~ Garlic Mousse ~ Mussels ~ Saffron

AGNELLO

Lamb Loin ~ Herbs Crust ~ Jerusalem Artichoke

SIGARO

Exotic Cigar ~ White Chocolate ~ Passion Fruit ~ Mango ~ Coconut Meringue

CIOCCOLATTE

Chocolate Mousse ~ Aerated Chocolate ~ Milk Caramel ~ Milk Ice Cream

4 Courses - \$128++ per person

5 Course - \$148++ per person

Wine pairing from \$98++ per person

Prices are subject to 10% service charge & prevailing government taxes



CARTA BIANCA

ODE TO THE DIVINE GOODNESS OF MOTHER EARTH.

Be relish by Chef Denisøcreation of Carta Bianca Degustation Menu
with the 4 seasons delicacy.

5 Course - \$168++ per person

Wine pairing at \$128++ per person

Menu is designed to be indulged with a minimum of 2 person
The Chef will do his utmost to accommodate any dietary requirements.

Prices are subject to 10% service charge & prevailing government taxes