



# MARCH SET LUNCH

Tuscan vegetables & bread soup

or

Crispy fried artichoke with buffalo  
mozzarella fondue

or

Roasted pepper with anchovy & salsa verde

Spinach & mussel with orzo pasta

or

Risotto alle vongole with grated bottarga

or

Pan seared seabass with asparagus  
& colatura di alici

Dulce de letche bomboloni

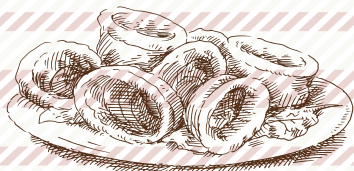
Or

Apricot crostata

**2 courses RM45++ per person**

**3 courses + drink of the day**

**RM65++ per person**



## Buon Appetito

Prices in RM and subject to 10% service charge and 6% government tax

## Chef's Special

### Seabream

WHOLE BAKED SEABREAM WITH  
GREEN SALSA VERDE &  
ALMOND ANCHO CHILI OIL

RM115++

## BY THE GLASS

### SPARKLING

gls btl

10029 Sanfeletto Prosecco Extra Dry,  
Veneto ..... 48 250

10052 Champagne Lombardi 'Axiome'  
Brut NV, France ..... 85 395

### ROSÉ

50036 2017 Cassiopea Rosato, Tuscany ..... 36 180

### BIANCO

20061 2018 Donnafugata 'Anthilia Bianco',  
Sicily ..... 38 190

20145 2017 Villa Sparina Gavi, Piedmont.. 42 210

### ROSSO

30318 2016 Allegrini 'Palazzo Delle Torre'  
'Baby Amarone', Veneto ..... 42 210

30226 2016 Carpineto 'Dogajolo' Baby  
Super Tuscan ..... 40 200

30258 2017 Mauro Molino Dolcetto d'Alba,  
Piedmont ..... 39 195

### SWEET STUFF

50041 2015 Speri 'La Roggia' Recioto della  
Valpolicella, Veneto..... 56 400