

OFF PEAK DINNER

3 COURSES
\$60 PER PERSON

STARTERS | SMALL PLATES

TIJUANA ORIGINAL CAESAR

Grana Padano, Anchovy, Garlic Croutons

SMOKED BURRATINA

Onion Jam, Basil Pesto

CHICKPEAS & ROASTED MUSHROOMS

Shallot, Bottarga, Madeira

BEETROOT HUMMUS

Goat Cheese, Honeycomb, Bread Sticks

CAULIFLOWER STEAK

Walnuts, Raisin-Caper Gremolata

PASTA | MAINS

CASARECCE

Wild Mushroom, Asparagus, Pine Nuts

BUCATINI

Smoked Pork Bianco, Bone Marrow

ROASTED EGGPLANT

Pomegranates, Pine Nuts, Spiced Sesame

CRISPY DUCK LEG

Mission Figs, Sucrine Lettuce

CHICKEN FRA DIAVOLO

Braised Onion, Burnt Lemon

DESSERT

PINEAPPLE CAKE

Thyme, Almond

ZEPPOLE

Street Festival Donuts, Hazelnut, Chocolate

GELATO

Daily Selection

STARTERS | SMALL PLATES

MEATBALL AL ANGELENO

Pork & Veal, Tomato, Parmigiano (+\$8)

SNOW CRAB CAKES

Fennel, Pistachio, Herb Aioli (+\$8)

GRILLED OCTOPUS

Red Pepper Coulis, Kalamata Olives (+\$12)

STEAK TARTARE CROSTINO

Wagyu Topside, Black Truffle (+\$15)

PASTA | MAINS

MAFALDINE

Wagyu Beef Cheek, Passato (+\$10)

ROASTED BLACK COD

Mint Gremolata, Baby Spinach (+\$12)

IBERICO PORK MILANESE

Roasted Tomato, Green Olives, Celery (+\$18)

BLACK ANGUS STRIPLOIN 150g

Marble Potatoes, Red pepper Chimichurri (+\$18)

SIDES

CRISPY BRUSSEL SPROUTS

Champagne Vinaigrette, Fatty Raisins (+\$16)

CRISPY POTATOES

Rosemary, Sea Salt (+\$16)

GRILLED ASPARAGUS

Béarnaise, Pangrattato (+\$17)

WEST COAST GARLIC MOPS

Cast Iron Garlic Bread, Herbs, Grana Panado (+\$18)

(Available after 6pm until sold out. Please allow 30 minutes.)



All prices are subject to GST & a 10% service charge. SGD 3 per person is charged to help cover the cost of a sustainable water filtration system serving UNLIMITED still or sparkling water in an effort to reduce our impact on the environment.

