

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

BETROOT HUMMUS

Goat Cheese, Honeycomb, Bread Sticks

CAULIFLOWER STEAK

Walnuts, Raisin-Caper Gremolata

PASTA | MAINS

SWEET CORN AGNOLOTTI

Sage, Brown Butter

CASARECCE

Spanish Anchovies, Petite Pois, Calabrian Chili

ROASTED EGGPLANT

Pomegranate, Pine Nuts, Spiced Sesame

CRISPY DUCK LEG

Mission Figs, Sucrine Lettuce

SMOKED BUCATINI

Ragu Bianco, Bone Marrow

CELERY ROOT CAPPELLACCI

Wild Mushroom, Thyme

DESSERT

PINEAPPLE CAKE

Thyme, Almond

ZEPPOLE

Street Festival Donuts, Hazelnut, Chocolate

STARTERS | SMALL PLATES

MEATBALL AL ANGELENO

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

SNOW CRAB CAKES

Fennel, Pistachio, Herb Aioli (+\$10)

GRILLED OCTOPUS

Red pepper coulis, Kalamata olives (+\$12)

STEAK TARTARE CROSTINO

Wagyu Topside, Black Truffle (+\$12)

PASTA | MAINS

MAFALDINE

Wild Caught Prawns, Saffron Sofrito, Pangrattato (+\$12)

ROASTED BLACK COD

Salsa Verde, Green Olive Celery Salad (+\$12)

IBERICO PORK MILANESE

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

WAGYU SIRLOIN MB5+

Crushed potato, Herb butter, Burnt Shallot (+\$18)

SIDES

CRISPY BRUSSEL SPROUTS

Champagne Vinaigrette, Fatty Raisins (+\$16)

CRISPY POTATOES

Rosemary, Sea Salt (+\$16)

GRILLED ASPARAGUS (+\$17)

Bearnaise, Pangrattato

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.

