

RACE TO THE GARDEN TABLE

A Dining Experience inspired by the Monza Circuit

4-Course Set Dinner | \$88⁺⁺ Per Pax

Exclusively on 9 October 2026



ANTIPASTO

Chef Felix & Chef Lee

VITELLO TONNATO

Veal | Capers | Celery | Anchovy Tempura | Tuna Sauce

PRIMO PIATTO

Both will be served

Chef Felix

PENNE ALLE SING-ITALIAN

Tomatoes | Basil
Parmigiano Reggiano

Chef Lee

SPAGHETTI AI PORCINI

Porcini Aioli | Button Mushroom Carpaccio
Mixed Mushroom

SECONDO PIATTO

Choice of 1 Per Pax

Chef Felix

GUANCIA DI MANZO BRASATA E AFFUMICATA

Slow Smoked Braised Beef Cheek | Saffron Polenta
Broccolini | Ganjang | Fried Kale

Chef Lee

BRANZINO SCOTTATO

Pan Seared Sea Bass | Lentil Minestra
Sautéed Swiss Chard | Dill Oil

Chef Felix

COSTA DI WAGYU BRASATA E AFFUMICATA

Slow Smoked Braised Wagyu Beef Shortrib
Saffron Polenta | Broccolini | Ganjang | Fried Kale

(Supplement +38)

Chef Lee

MERLUZZO AFFUMICATO SOTTOVUOTO

Sous Vide Smoked White Cod | Lentil Minestra
Sautéed Swiss Chard | Dill Oil

(Supplement +28)

DOLCE

Chef Felix & Chef Lee

Semifreddo al Panettone

Citrus | Candied Fruit | Panettone | Sabayon | Amaretti Crumbs
Limoncello | Toasted Pistachio Nougatine



Monocle



PROUDLY SERVING

