



CHRISTMAS

IN THE ENCHANTED GROVE

Weekday Lunch Set
2-Course | \$42++ Per Pax

Piatto Principale + Choice of Antipasti or Dolci

3-Course | \$52++ Per Pax
Antipasti + Piatto Principale + Dolci

Available from 1 to 31 December 2026

Antipasti

Crostini al Salame Piccante (P) (3pcs) | 16

Toasted Crostini | Spicy Salami | Nduja | Ricotta Cheese | Spiced Honey | Thyme

Crostini di Sarde in Saor (3pcs) | 16

Toasted Crostini | Deep-Fried Sardines | Peperonata | Castelvetro Olives | Almonds

Crostini ai Pomodori Confi t (V) (3pcs) | 14

Toasted Crostini | Confi t Tomatoes | Fior di Latte | Laudemio Olive Oil | Basil

Crostini alle Verdure Arrosto (V) (3pcs) | 14

Toasted Crostini | Roasted Zucchini | Lemon Ricotta | Gremolata

Piatto Principale

Petto di Tacchino Arrosto | 30

Roasted Turkey Breast | Badoere Asparagus | Rosemary Garlic Jus | Parma Ham

Ippoglosso della Groenlandia Arrosto | 30

Roasted Greenland Halibut | Cucumber | Fish Stock Reduction | Salmon Roe | Chives

Fusilli | 28

Italian Bronze-Extruded Fusilli Pasta | Slow-Cooked Onions | White Anchovies | Toasted Crumbs

Melanzane al Forno | 22

Baked Aubergine | Parmigiano Reggiano | Tomato Sauce | Basil

Tagliata di Manzo 150g | 38

Roasted Grain-Fed Ribeye | Rocket Salad | Rosemary Red Wine Sauce | Parmigiano Reggiano
Supplementary +14

Dolci

Cannoli | 16

Ricotta Cheese | Candied Fruit | Toasted Hazelnut

Tortino al Cioccolato | 16

Chocolate Lava Cake | Madagascar Vanilla Gelato | Berries

All prices are subjected to 10% service charge and prevailing government taxes.