

# WEEKDAY SET LUNCH

平日午餐套餐

MONDAY TO FRIDAY, 12PM TO 3PM

星期一至星期五, 12:00 至 15:00

TWO COURSES: \$39\* PER DINER 每人 \$39\* 两道菜式

THREE COURSES: \$49\* PER DINER 每人 \$49\* 三道菜式

Top Up \$12\* for a Glass of House Pour Wine or Beer

再加 \$12\* 即可享用一杯招牌葡萄酒或啤酒

## ANTIPASTO 开胃菜

### ENDIVE & FRISEE SALAD 菊苣、九芽生菜沙拉

Gorgonzola Dolce, Candied Pecans, Pomegranate, Cherry Vinaigrette

戈贡配拉蓝纹芝士、蜜饯山核桃、石榴和樱桃油醋汁

GLUTEN-FREE, VEGETARIAN | CONTAINS: DAIRY, NUTS 无麸质, 素食 | 含: 乳制品, 坚果

### BUFFALO MOZZARELLA CAPRESE 水牛马苏里拉芝士

Cherry Tomato, Pesto, Aged Balsamic Reduction

樱桃番茄、香蒜酱和浓缩成年香醋

GLUTEN-FREE, VEGETARIAN | CONTAINS: DAIRY, NUTS 无麸质, 素食 | 含: 乳制品, 坚果

## MAIN 主菜

### SEA BASS 鲈鱼

Pan-seared Sustainably Farmed Barramundi Fillet, Modern Ratatouille,

Lemon Caper Sauce

香煎可持续养殖金目鲈片、普罗旺斯炖菜和柠檬酸豆牛油酱

GLUTEN-FREE | CONTAINS: DAIRY, SEAFOOD-FISH 无麸质 | 含: 乳制品, 海鲜-鱼

### PORK PLUMA 梅花猪肉

Braised Cannellini Beans, Lardo, Onion Agrodolce, Smoked Chilli, Cider Syrup

红烧白腰豆配猪油、糖醋洋葱、烟熏辣椒和苹果酒糖浆

GLUTEN-FREE | CONTAINS: PORK, DAIRY 无麸质 | 含: 猪肉, 乳制品

### SPAGHETTI POMODORO 番茄意大利面

Traditional Italian Tomato Sauce, 24-month Aged Parmesan Cheese

传统意大利番茄酱配 24 个月成年巴马臣芝士

VEGETARIAN, VEGAN | CONTAINS: GLUTEN, DAIRY 无麸质, 纯素 | 含: 麸质, 乳制品

## DESSERT 甜品

### THE CLIFF TIRAMISU THE CLIFF 提拉米苏

Light Mascarpone Cheese Cream, Kahlua, Espresso, Lady Fingers Biscotti

淡马斯卡彭芝士奶油、卡洛咖啡酒、浓缩咖啡和手指饼

VEGETARIAN | CONTAINS: GLUTEN, DAIRY, ALCOHOL 素食 | 含: 麸质, 乳制品, 酒精

### ALFERO GELATO 意式冰淇淋

Choice of Vanilla, Strawberry, Green Tea, Pabana (Mango, Passionfruit, Banana)

可选口味: 香草、草莓、绿茶、Pabana (芒果、百香果、香蕉)、芒果雪葩和柠檬雪葩

VEGETARIAN, GLUTEN-FREE | CONTAINS: DAIRY 素食, 无麸质 | 含: 乳制品

75% Chocolate 75% 巧克力

VEGETARIAN, GLUTEN-FREE | CONTAINS: DAIRY, NUTS 素食, 无麸质 | 含: 乳制品, 坚果,

Mango Sorbet & Lemon Sorbet 芒果雪葩和柠檬雪葩

VEGAN, GLUTEN-FREE, DAIRY-FREE 纯素, 无麸质, 无乳制品



The Singapore Food Agency Farm-To-Table Recognition (Highest Tier).

新加坡食品局“农场到餐桌认可计划”(最高等级)。

Prices are subject to 10% service charge and prevailing government taxes.

价格需加收 10% 服务费和现有的政府税。