

Palco

LUNCH

2 COURSES \$328 (1 Starter, 1 Main, 1 Dessert)

3 COURSES \$398 (2 Starters, 1 Main, 1 Dessert)

STARTER

Soup of The Day

Charcoal Grilled Octopus & Orange Salad

Clams with Seafood Sauce

18-Months Parma Ham with Melon
(Supplement+\$38)

Fresh Hamachi Tartare
with Cucumber Anchovy
(Supplement+\$68)

Foie Gras Terrine with Apple Purée
(Supplement+\$68)

MAINS

Spaghetti with Shrimp
in Golden Garlic Cream Sauce

Pan-fried Chilean Sea Bass
with Lobster Sauce
(Supplement+\$88)

Spaghetti with Wild Mushroom & Herbs

Charcoal Grilled
French Chicken Legs Confit
in White Pepper Sauce
(Supplement+\$88)

Fusilli with Cherry Tomatoes, Burrata Cheese

Risotto with Braised Italian Pork Knuckle
& Organic Broccoli
(Supplement+\$88)

Charcoal Grilled
6oz Thick Cut US Prime Ribeye
& Onion Potatoes
(Supplement+\$128)

DESSERT

Daily Dessert or Choose from A-La-Carte Menu (Supplement + \$88)

Regular Coffee / Tea / Soft Drink (Supplement + \$48)

Espresso-based Coffee / Cold Drinks (Supplement + \$58)

Please advise our staff if you have any food allergies and intolerances that we should be aware of • Vegetarian menu available upon request
All prices are subject to 10% service charge