

# Paleo

LUNCH

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

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

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## STARTER

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Soup of The Day

Charcoal Grilled Octopus, Citrus Salad

Clams with Seafood Sauce

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

Beef Tartare in Italian Style  
(Supplement+\$68)

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

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## MAINS

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Spaghetti with Chicken, Caramel Red Onion,  
Madeira Cream Sauce

Charcoal Grilled Yellowfin Tuna  
with Tomato Sauce  
(Supplement+\$68)

Spaghetti Alla Carbonara

Grilled Lamb Spareribs with Basil,  
Cucumber & Yogurt Sauce  
(Supplement+\$88)

Risotto with Deep-fried Oyster in Squid-ink,  
In Beetroot Gorgonzola Cheese  
(Supplement+\$68)

Capellini with Scallops in Dried Flounder Fish Soup

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

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## DESSERT

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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