

Palco

LUNCH

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

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

STARTER

Soup of The Day

Grilled Green Asparagus with Anchovy Salad,
Tangerine, Olive Oil, Ricotta Cheese

Clams with Seafood Sauce

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

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

Slow Cooked Scallop with Cauliflower Purée
with Herb Brown Butter
(Supplement+\$68)

MAINS

Napolitan Spaghetti

Pan-Fried Salmon
with Salmon Roe, White Wine Sauce
(Supplement+\$68)

Spaghetti with Wild Mushroom & Herbs

Grilled Iberico Pork Spareribs,
Honey Pomerol Mustard Seed
(Supplement+\$88)

Risotto with Pumpkin & Shrimp

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

Rigatoni, Bolognese

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