

SINFONIA

— R I S T O R A N T E —

OMAKASE LUNCH MENU

curated by Executive Chef Simone Depalmas

SEPTEMBER 2019

Roasted Mediterranean Octopus, Soft Potato

Chicken Liver Brulee

Pumpkin, Pistachio Mousse, Salmon Roe

Potato Soup, Leek, Watermelon, Croutons

Saffron Risotto, Ossobuco

Roasted Spanish Pork Belly, Chestnut Puree

Oxtail, Mashed Potato

Roasted White Polenta, Mackerel, Butter Lemon, Black Garlic

Pear Cake

Zucotto

Mango Mousse

Meringue, Passionfruit Sorbet, Mixed Fruit

Menu is subject to change without prior notice.

SINFONIA

— RISTORANTE —

OMAKASE DRINKS MENU

COCKTAILS

\$15++ per cocktail

SHADES OF PINK

Gin, Cranberry Juice, Sangria Syrup, Lime

THE GENTLEMAN

Whisky, Peach Syrup, Blue Curacao

FLAVOURED ICED TEAS

\$6++ each

Passion Fruit

Mango

Peach

Sangria

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