

SINFONIA

— RISTORANTE —

OMAKASE LUNCH MENU

curated by Executive Chef Simone Depalmas

Salmon, Orange, Smoked Caviar
Purple Potato Foie Gras
Avocado Crab Salad
Green Pea Soup, Salted Crumble,
Green Pea Ice Cream, Poached Egg
Classic Italian Black Truffle Risotto
Caramelised Duck Breast
Seabass, Garlic, Mayo Sauce
Blue Cheese Mousse, Honey, Lemon
Chocolate Mousse
Lime Macaron
Fruit Tart
Chocolate Ice Cream

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

Menu is subject to change without prior notice.