

SINFONIA

— Express —

SOUP/SALAD

- Potato and leek soup \$6
- Lobster bisque soup \$10
- Mixed salad \$12
Fresh mixed salad drizzled with raspberry vinegar.
- Cebu mango prawn salad \$15
Cubed mango, avocado, prawn, sliced chili, drizzled with a sweet and spicy sauce.

BEEF

- 36 hours slow-cooked wagyu beef cheek \$22
36 hours slow-cooked wagyu beef cheek, served on steam white rice, 72°C sous-vide onsen egg and home-made veal jus sauce.
- 36 hours slow-cooked wagyu beef cheek with classic frittata \$24
36 hours slow-cooked wagyu beef cheek, served on steamed white rice, thick sliced parmesan cheese frittata and home-made veal jus sauce.
- 36 hours slow-cooked wagyu beef cheek with truffle \$26
36 hours slow-cooked wagyu beef cheek, served on steamed white rice, 72°C sous-vide onsen egg, home-made veal jus sauce and freshly shaved truffle.
- 36 hours slow-cooked wagyu beef cheek with foie gras \$28
36 hours slow-cooked wagyu beef cheek, served on steamed white rice, 72°C sous-vide onsen egg, home-made veal jus sauce and pan-seared foie gras.

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SALMON

- Seared sesame-cruste salmon \$20
Pan-seared sesame-cruste salmon, drizzled with lemon dressing and pesto sauce, served on steamed white rice and 72°C sous-vide onsen egg.
- Seared sesame-cruste salmon with classic frittata \$22
Pan-seared sesame-cruste salmon, served on steamed white rice, thick sliced parmesan cheese frittata with sweet tomato coulis.
- Seared sesame-cruste salmon with aged balsamic sauce \$24
Pan-seared sesame-cruste salmon, served on steamed white rice, 72°C sous-vide onsen egg with aged balsamic sauce.

PASTA

- Fregola, prawn, octopus broth \$24
- Orecchiette pasta, bacon, onions, Amatriciana sauce \$24
- Gargenelli pasta, Kurobuta pork ragout, parmesan cheese snow \$24
- Lobster spaghetti, lobster bisque, shallot \$34

VEGETARIAN

- Eggplant parmigiana \$14
Eggplant parmigiana with basil tomato sauce.
- Classic frittata with sweet tomato coulis \$16
Thick sliced parmesan cheese frittata, served on steamed white rice with sweet tomato coulis.
- Wild mushroom risotto, black truffle \$20

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ADD ON

- Steamed white rice \$1
- Fried rice \$2
- Onsen egg \$2
- Tiger prawn (per prawn) \$3
- Foie gras \$6
- Mixed salad \$6
- Cebu mango prawn salad \$8

PANINI

- Egg mayo (V) \$8
Classic frittata, mayonnaise, lettuce, tomato on freshly baked ciabatta bread
- Panini gorgonzola (V) \$10
Creamy gorgonzola, honey apple salad, pistachio crumble on freshly baked ciabatta bread
- Ham and cheese \$10
Sliced Parma ham, taleggio cheese, mayonnaise, lettuce on freshly baked ciabatta bread
- Chicken salad \$12
Sliced grilled chicken, mustard sauce, lettuce, tomato on freshly baked ciabatta bread
- Smoked salmon \$12
Smoked salmon, mayonnaise, tomato, lettuce, avocado on freshly baked ciabatta bread

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DESSERT

- Apple parcel \$8
- "Tre Torte" (Chocolate, Cheese, Pound cake) \$8

BEVERAGES

- Coke Original \$2
- Coke Light \$2
- Sprite \$2
- San Pellegrino (250 ml) \$3