

Sunday  
Long Lunch \$48

Mosella

#### WELCOME BREAD

Signature Rosemary Bread  
Served warm upon arrival  
(Single Serve)

#### CHOOSE YOUR PASTA



Capellini

Spaghetti

Fettucine

Tagliatelle

Mafaldine

Cavatelli

Gnocchi

Penne

Paccheri

Ravioli

#### CHOOSE YOUR SAUCE

**Aglia Olio E Peperoncino**  
(Garlic, Chilli Flakes & Extra Virgin Olive Oil) Add on: Tiger Prawn 2 pieces \$6

**Carbonara**  
(Smoky Pancetta, Parmigiano, Egg Yolk, Tossed in Creamy Sauce)

**Basil Pomodoro**  
(Fresh Basil Leaves & San Marzano Tomato Sauce)

**Truffle Cream Sauce**  
(Summer Black Truffle, Forest Mushroom, Smooth Creamy Sauce)

**Seafood Marinara**  
(Venus Clam, Black Mussels, Prawns in Flavourful Herb Tomato Passata)

**Vongole**  
(Fresh Venus Clams, Garlic, Pinot Noir, Chilli, Cherry Tomato, Parsley and Clams Broth)

**Wagyu Beef Cheek Ragu**  
(Pulled Beef Cheek, Cabernet Sauvignon, Veal Jus, Shaven Parmigiano Reggiano)

**Lemongrass Nonya Laksa**  
(Prawns, Quail Eggs, Laksa Leaf, Sakura Ebi, Candlenuts, Galangal Coconut Laksa Broth)

#### CHEF'S PREMIUM SELECTION (Single Serve)

**Spanner Crab Risoni \$15**  
Crab Meat, Garlic, Tomato, Saffron Lobster Bisque

**Mediterranean Anticuchos de Pollo \$5**  
Aji Panca Marinated Chicken, Garlic, Thyme, Cumin, Chilli, Extra Virgin Olive Oil

**Porcini Mushroom Risotto \$10**  
Summer Truffle Shaven, Grano Padano Cheese, Porcini Dust

**Risotto Alla Milanese \$5**  
Saffron Carnaroli Rice, Semi Dried Vine Tomatoes, Parmigiano Reggiano, Parsley

#### JOSPER GRILLED MEAT SELECTION – Add \$15 each (Single Serve)

**Bordelaise Glazed Beef Cheek (120g)**

**Josper Plancha Angus Beef Striploin (150g) with Rosemary Jus**

**Aji Panca Miso Marinated Lamb Rack (2 pieces)**

**Josper Chargrilled Galician Octopus with Garlic Potato Mousseline**

#### MEDITERRANEAN TAPAS SELECTION – \$5 each

**Crab Croquette with Saffron Aioli & Caramelised Apple**

**Crispy Zucchini Flower with Truffle Honey & Manchego Snow**

**Jamon Iberico Bellota with Crispy Spanish Cristal Bread**

**Beef Tartare (20g) with Dehydrated Chipotle Sponge**

**Peruvian Aji Panca Chicken Anticucho with Piquillo Pepper Aioli & Harissa Oil**

#### BREAD SELECTION (Sharing for 2 guests) – \$5 each (Single Serve)

**Truffle Cream Cheese Puff**

**Signature Rosemary Roll**

**Sundried Tomato and Stracciatella Bread**

#### DESSERT TABLE SIDE TROLLEY SERVICE – \$15 each (Single Serve)

**Flambé Vanilla Poached Pear with Spiced Caramel & Almond Crumble**

*A whole poached pear flambés live at the trolley with Grand Marnier, paired with almond crumble and vanilla ice cream.*

**Warm Valrhona Chocolate Tart with Espresso Ice Cream**  
*A warm chocolate tart slice brought to the table and live-plated with chocolate sauce, cocoa soil and chocolate tuille.*

#### CHEF'S DESSERT SELECTION – \$5 each (Single Serve)

*Indulge in a trio of handcrafted desserts, specially curated by Chef Eunice to delight your sweet cravings.*

All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)