

# PREMIUM SET LUNCH <sup>+</sup>72

GOTTI  
ITALIANO

STARTERS *Choose 1*

## CEVICHE DI CAPESANTE



Scallops Ceviche, Yuzu Lemon Dressing,  
Cherry Tomatoes, Sesame, Basil, Orange  
Pulp, Ikura

## CAVOLO



Kale, Almond Flakes, Roasted Cashews,  
Apple, Dried Cranberry, Purple Seedless  
Grape, Raisins, Goat Cheese,  
Ginger Tofu Dressing

MAINS *Choose 1*

## GUANCIALE DI MANZO



Home-Made Fusilli, 12 Hours Slow  
Cooked Wagyu Beef Cheek Ragù,  
Red Wine

## DENTICE ROSSO



Red Snapper Fillet, Spicy Citrus Salsa,  
Beurre Blanc Sauce, Pistachio, Potato  
Puree, Cress, Balsamic

## RAVIOLI AI PORCINI



Home-Made Ravioli Stuffed With  
Porcini Mushrooms, Truffle Cream Sauce,  
Olive Oil Caviar

## AGNELLO



12 Hours Slow Cooked Australian Lamb  
Shank, Potato Puree, Carrot, Broccoli

CHEF CHOICE 

GLUTEN FREE 

DAIRY FREE 

VEGETARIAN 

NUT FREE 

ALCOHOL 

All the prices shown above are subjected to 10% service charge & 9% GST.

# PREMIUM SET LUNCH — <sup>+</sup>72

GOTTI  
ITALIANO

DESSERT *Choose 1*

## TIRAMISU



Mascarpone Cream Cheese,  
Savoiardi Biscuit, Amaretto

## CRÈME BRULÉE



Custard Base, Caramelized Rapadura,  
Berries

DRINKS

## ASAHI SUPER DRY — +15

## ITALIAN HOUSE WINE — +15

## COFFEE — +7

Americano, Latte, Flat White, Espresso,  
Cappuccino, Long Black, Caffè Macchiato

ADD ON

Oat Milk +1

Extra Shot of Coffee +2

## TEA — +7

Classic Earl Grey, Classic English Breakfast  
Herbal Chamomile, Herbal Peppermint,  
Iced/Warm Lemon Tea

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