DiVino Wine Bar & Restaurant

OSPITALITÀ ITALIANA

POWER LUNCH

Build Your Own Set Lunch With Our Weekly Options



1 starter + 1 pasta (頭盤+意麵)
1 starter + 1 main course (頭盤+主菜)

+ coffee / tea *$178* / *$198*
咖啡 / 茶

+ Chef's dessert *$38*
甜品另加$38

Menu

STARTER

SOUP OF THE DAY V
是日餐湯

or

ASSORTED MUSHROOMS FLAN V
laid on a light Grana Padano fondue, porcini dust
雜錦磨菇塔伴帕達諾芝士汁及牛肝菌碎

or

TOMATO AND MOZZARELLA "CAPRESE" V
garden salad, oregano and basil cress
意式番茄芝士田園沙律

or

Premium Choice + $48

1. **ROASTED FIGS WITH CAPRINO CHEESE AND SAN DANIELE HAM**
with wild rocket and aged balsamico
烤無花果、卡普里諾芝士及聖丹尼爾火腿伴芝麻菜及黑醋





PASTA / PIZZA

2. **EGG TAGLIATELLE**
tossed with Chianina bolognese sauce
契安尼娜牛肉醬燴意大利蛋麵

or

FARFALLE
tossed with smoked salmon, Vodka cream sauce, dill and lemon zest
三文魚伏特加忌廉汁燴手工蝴蝶粉

MAIN COURSE

BABY RED SNAPPER FILLET
with green peas puree, gem lettuce and guanciale
紅鯛魚柳伴青豆茸、生菜沙律及脆煙肉

or

PORK CHOP "ALLA SASSI"
served with artichokes and fingerling potato
薩西式香煎豬排伴洋薊及手指薯

or

Premium Choice + $78

3. **AUS M3+ FLANK STEAK, SIMPLY GRILLED**
served with French fries and garden salad
澳洲M3+法蘭克牛排伴炸薯條及田園沙律



WEEKLY WINE BY GLASS SELECTION

NV Prosecco DOC Le Contesse	75
Pinot Grigio Le Contese	68
Chianti DOC Rocca Grimalda	68
Chateau Minuty Rosé	115
Chardonnay Mâcon Fuissé - Domain Paquet	125

images are for reference only
圖片只供參考

The menu is subject to a 10% service charge
另加一服務費

26 Oct 2026