

## FORLINO, 2018 10

### PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

## OMAKASE MENU

**4-Course Lunch**  
**\$70++**

**5-Course Dinner**  
**\$102++**


Satisfy your taste buds with the adventurous and unpredictable art of Omakase; a preparation of multi-course set menu where dishes are made only with the freshest seasonal ingredients available to ensure the highest standard of dining experience.

Indulge in a gastronomic journey left to the imagination as our Executive Chef Matteo Ponti showcases Italy's finest culinary influences, giving you the country's greatest gastronomic finds from the land and the sea.



### MICHELIN Guide's Point of View

Italian flair, Japanese precision and super-fresh ingredients combine to create delicious dishes in this plush dining room with great views. At lunch most are in for the quick business menu but if you opt for the à la carte you get to see what the kitchen can really do, with dishes like linguine with Hokkaido sea urchin and bottarga, or slow-cooked black cod with tripe and white polenta. For dessert, few see past the signature tiramisu.

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 [reservations@forlino.com](mailto:reservations@forlino.com)

 One Fullerton, 1 Fullerton Road, #02-06, Singapore 049213

### Opening Hours :

Monday to Sunday

Lunch: 12.00pm to 2.30pm

Dinner: 6.30pm to 11.00pm