Established ~ 2015

LA CAROVANA

LUNCH SET MENU

2 COURSE KS 15,000++

3 COURSE KS 20,000++

FENNEL AND ORANGE SALAD
house-cured mackerel / green olive / micro rocket

WARM SPINACH AND MESCLUN GREENS
artichoke / gorgonzola / citronette

GRILLED ZUCCHINI
brown butter tzatziki / mint / pistachio

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FRESH FETTUCCINE WITH LAMB BOLOGNESE

FRESH TAGLIOLINI ALLA CARBONARA

PORCHETTA
potato / gremolata / rocket

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CHOCOLATE BROWNIE
cappuccino gelato / pistachio / orange

AFFOGATO
coconut gelato / coffee granita

vegetarian options available

KEVIN CHING
Executive Chef

Established ~ 2015

LA CAROVANA

DINNER SET MENU

3 COURSE KS 38,000++

JAPANESE SEA BREAM CRUDO
orange citronette / tobiko / green chili

WARM SPINACH AND MESCLUN GREENS
artichoke / gorgonzola / citronette

CAPRESE SALAD
buffalo mozzarella / artichoke / boquerones

FENNEL AND ORANGE SALAD
house-cured mackerel / green olive / micro rocket

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RIGATONI WITH BRAISED OXTAIL RAGU

FRESH FETTUCCINE WITH LAMB BOLOGNESE

FRESH TAGLIOLINI ALLA PUTTANESCA

FRESH TAGLIOLINI ALLA CARBONARA

WILD MUSHROOM RISOTTO
rocket pesto / bottarga / parmesan

PORCHETTA
potato / gremolata / rocket

AMERICAN WAGYU FLAT IRON STEAK (250G) KS +30,000
chimichurri / sautéed mushrooms / charred tomatoes

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CHOCOLATE BROWNIE
cappuccino gelato / pistachio / orange

LEMON TART
strawberry coulis / black sesame gelato

AFFOGATO
coconut gelato / coffee granita

vegetarian options available

KEVIN CHING
Executive Chef

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LA CAROVANA

CRUDO

JAPANESE SEA BREAM ks 14,000
orange citronette / tobiko / green chili

HAMACHI ks 14,000
avocado / black olive / pomelo

HOKKAIDO SCALLOP ks 12,000
colatura-lime vinaigrette / burmese bottarga / mint

PRIMI

GRILLED OCTOPUS SALAD
black olive / paprika aioli / micro greens ks 14,000

WARM SPINACH AND MESCLUN GREENS ks 12,000
artichoke / gorgonzola / citronette

GRILLED ZUCCHINI ks 10,000
brown butter tzatziki / mint / pistachio

CAPRESE ks 14,000
buffalo mozzarella / artichoke / boquerones

FENNEL AND ORANGE ks 14,000
house-cured mackerel / green olive / micro rocket

PASTA

PENNE ALLE VONGOLE ks 16,000

RIGATONI WITH BRAISED OXTAIL RAGU ks 18,000

FRESH FETTUCCINE WITH SPICY 'NDUJA TOMATO SAUCE ks 16,000

FRESH FETTUCCINE WITH LAMB BOLOGNESE ks 18,000

FRESH TAGLIATELLE WITH MUSSELS ALLA CARBONARA ks 18,000

FRESH SILK HANDKERCHIEF PASTA WITH BASIL AND PISTACHIO PESTO ks 16,000

FRESH TAGLIOLINI ALLA PUTTANESCA ks 16,000

FRESH TAGLIOLINI ALLA CARBONARA ks 16,000

SECONDI

SEAFOOD STEW ks 26,000
prawn / mussels / scallops

WILD MUSHROOM RISOTTO
rocket pesto / bottarga / parmesan ks 16,000

SICILIAN CHICKEN PICCATA
lemon / tomato / capers ks 18,000

PORCHETTA ks 20,000
potato / gremolata / rocket

SEARED PACIFIC BLACK COD
caponata / herbed cous cous / charred lemon ks 28,000

AMERICAN WAGYU FLAT IRON STEAK (250G) ks 50,000
chimichurri / sautéed mushrooms / charred tomatoes

DOLCE

EACH ks 12,000

LEMON TART
strawberry coulis / black sesame gelato

ORANGE CHEESECAKE
orange cardomom coulis / candied orange

ALMOND JELLY
lychee / citrus / grape / mint

CHOCOLATE BROWNIE
cappuccino gelato / pistachio / orange

AFFOGATO
coconut gelato / coffee granita

KEVIN CHING
Executive Chef