



THE SIZZLE, THE ARTIST & THE PASTICCIERE

3 CHEFS, 2 NIGHTS, AND 1 EXPERIENCE TO SAVOR LONG AFTER

6-HANDS TASTING DINNER MENU

Amuse Bouche

Appetizer by Chef Nick

Ratatouille, Lobster, Smoked Butter
Torresella Pinot Grigio, Veneto, Italy

Appetizer by Chef Yong

Abalone Ginseng Chicken, Hairy Gourd, Scamorza, Black Truffle
Clarendelle Rouge By Haut Brion, Bordeaux, France

First Main Course by Chef Nick

Cobia Wellington, Sambal, Laksa
Dominique et Janine Crochet, Sancerre, Loire, France

Second Main Course by Chef Yong

Smoked Charsiu, Turmeric Saffron Rice, Grilled Salad, Crispy Potatoes
Te Henga Pinot Noir, Marlborough, New Zealand

Chef Domenico's Sweetest Sensation

Panna Cotta, Seasonal Sorbet, Yogurt Espuma, Buttermilk Crisp
Oddero Moscato d'Asti, Piedmont, Italy
Chocolate Semifreddo, Seasonal Fruits, Caprese Cake

Mignardise

Mini cannoli, Foie Gras Ice-cream | Bonbon Cioccolato, Homemade Praline,
Milk Chocolate | Gelees di Frutta, Negroni Flavor | Marshmallow

Sweet Indulgence to Savor Tomorrow, Lovingly Packed by Chef Domenico

Mini Sfogliatella | Cannoli | Tiramisu-in-a Jar | Maritozzi

\$118⁺⁺ / person

An additional \$50⁺⁺ per person includes 5 wines to complement your culinary journey

Subject to 10% service charge and prevailing GST



Event
Co-sponsors

