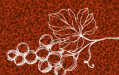


# DINNER MENU

## SHARING BITES

*Siberian Caviar, Baby Potato and Crème Fraîche*

*Fried Prawn, Rosemary Skewer, Aioli*



## BRANZINO

Mediterranean Sea Bass Carpaccio,

Fennel, Bottarga, Stracciatella

2022 Gaja Ca'Marcanda Vistamare

## CAPELLI D'ANGELO

The Dream: Cold Angel Hair with Oysters,  
Scallops, Snow Crab Meat and Oscietra Caviar

2023 DOP Gaja Rossj Bass Langhe

## QUAGLIA

Roasted Australian Quail,

Red Berries & Girolle Mushrooms

2021 DOP Gaja Sito Moresco Rosso Langhe

## MANZO

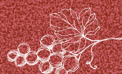
Braised Beef Cheek,

Blueberry & Parmesan Risotto

2020 DOP Gaja Dagromis Barolo Rosso

## PANNA COTTA

Pistachio Panna Cotta



## RSVP

+65 9438 6314

*188++ per person*

