

THE SASSICAIA DINNER FEATURING THE CUISINE OF CHEF BEPPE DE VITO

Date : 1st September, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Aura, 1 St. Andrews Road, #05-03 and 06-02 National Gallery Singapore,
Singapore 178957
Dress Code : Smart Casual
Price : S\$200.00++ (payment by HSBC)
S\$250.00++ (other payment modes)

Menu

Canapés

Green Asparagus & Truffle
Crab Tartlettes
Prosciutto & Fig Crostini

Ruggeri Prosecco Treviso Brut NV
Peroni Beer



Tuna Crudo with Truffle, Cauliflower and Veal Jus

2013 Le Difese



Chanterelles with Egg Confit, Candied Celeriac and Bagna Càuda

2013 Guidalberto
2005 Guidalberto



Trofie Pasta with Pork Cheek, Pancetta and Cavolo Nero

2012 Sassicaia



Duck Supreme with Butternut, Confit Shallots and Duck Skin Crumble

2011 Sassicaia
2009 Sassicaia



Chocolate and Hazelnut Bar with Cherries

Freshly Brewed Lavazza Coffee or Tea

*Menu details accurate as at 16 August 2016 & subject to changes