

THE CUISINE OF MASTERCHEF EMANUELE MAZZELLA * **WITH THE WINES OF RENATO RATTI**

Date : 13th October, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Dolce Vita, Mandarin Oriental Singapore
5 Raffles Avenue, Marina Square, Singapore 039797
Dress Code : Smart Casual
Price : S\$174.40++ (payment by HSBC)
S\$218.00++ (other payment modes)

Menu

Chef's Selection of Canapés

Ruggeri Prosecco Treviso Brut NV
Peroni Beer

END

Merluzzo

Cod Fish, Parsley, Olive Oil and Lemon... Childhood Memories

2014 Roero Arneis DOCG

END

Pasta e Piselli

Tortelli Stuffed with Leek and Pancetta, Green Peas, Burrata, Red Shrimp

END

Risotto

Special Riserva Acquerello Rice, Saffron, Formaggio Fresco, Veal

2014 Nebbiolo d'Alba DOC Ochetti

END

Uovo e Tartufo

Slow-poached Organic Egg, La Ratte Potatoes and Norcia's Black Truffle

2012 Barolo DOCG Marcenasco

END

Piccione

Roasted Pigeon Breast, Crispy Leg, Chestnuts, Renato Ratti's Barolo

2005 Barolo DOCG Rocche dell'Annuziata
2011 Barolo DOCG Rocche dell'Annuziata

END

Tartufo

Iced Hazelnut Truffle, Chocolate Sauce and Bitter Cacao

Freshly Brewed Lavazza Coffee
Tea

*Menu details accurate as at 17 August 2016 & subject to changes