

# ***THE BEST OF ITALY GALA DINNER***

Date : 28<sup>th</sup> September, Thursday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Tower Ballroom, Shangri-La Hotel Singapore,  
22 Orange Grove Road, Singapore 258350  
Dress Code : Smart Casual  
Price : S\$214.40++ | S\$182.40++ (6 and more persons) (payment by HSBC)  
S\$268.00++ | S\$228.00++ (6 and more persons) (other payment modes)

## **Menu**

### **Shangri-La's Selections of Canapés**

*Ruggeri Prosecco Treviso Brut NV*  
*Peroni Beer*



### **Chef Marco De Vincentis, The Waterfall, Shangri-La Hotel Singapore**

**Insalata di Parmigiano, Asparagi, Rape Rosse e Spuma alla Mela Verde**  
Creamy Parmesan Cheese Salad, Garden Vegetables, Green Apple Spuma

*2015 JERMANN Pinot Grigio*



### **Chef Lino Sauro, Gattopardo Ristorante**

**Zuppa di Pesce 'Gattopardo'**  
Gattopardo Signature Seafood Stew

*2014 JERMANN W... Dreams*



### **Chef Mario Caramella, inITALY Bar Ristorante**

**Risotto Mantecato al Crutin, Zucca, Castagne e Foie Gras**  
Pumpkin and Chestnut Risotto, Foie Gras and Crutin Truffle Cheese, Liquorice Dust

*2011 CASTELGIOCONDO Brunello di Montalcino*



### **Chef Roberto Galetti, Garibaldi Italian Restaurant & Bar**

**"Plin" di Coda di Manzo Wagyu e Ricotta di Bufala con Salsa di Porcini e Nuvola Tartufata**  
Wagyu Beef Oxtail and Bufala Ricotta "Plin" with Porcini Mushrooms and Truffle Cloud

*2011 LA SPINETTA Barbaresco Bordini DOCG*



**Chef Igles Corelli \***

**Petto di faraona farcita con fegato grasso d'anatra,  
morbido di rapa rossa, salsa allo zafferano, aria di olive, cialda di riso nero**

Guinea Fowl Supreme stuffed with Duck Foie Gras,  
Beetroot Purée, Saffron Sauce, Olive Air, Black Rice Crisps

*2011 VIVIANI Amarone della Valpolicella Classico DOCG*

**SOCCO**

**Shangri-La's Selections of Dessert**

*Freshly Brewed Lavazza Coffee or Tea*

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