

THE CUISINE OF MASTERCHEF FELICE LO BASSO * WITH THE WINES OF LA SPINETTA

Date : 6th October, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : The Lighthouse, The Fullerton Hotel Singapore,
1 Fullerton Square, Level 8, Singapore 049178
Dress Code : Smart Casual
Price : S\$182.40++ (payment by HSBC)
S\$228.00++ (other payment modes)

Menu

Chef's Selections of Canapés

*Ruggeri Prosecco Treviso Brut NV
Peroni Beer*

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Capesante Crispy Bacon Su Crema di Cavolfiore e Confettura di Cipolla Rossa Giant Scallops, Crispy Bacon, Cauliflower Puree and Tropea Red Onion Jam

2010 Lidia Piemonte Chardonnay DOC "Limited Edition"

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Risotto Alla Parmigiana....

Chef Speciality of Cheese Risotto, Tomato Powder and Basil

2011 Barbera d'Asti Ca'di Pian DOC

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Gnocchi di Patate Allo Zafferano, Ragù di Anatra, Funghi e Fagiolini Saffron Potato Dumpling, Duck Ragout, Wild Mushrooms and Green Beans

2012 Barbera d'Alba Gallina DOC

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Agnello in Crosta di Lardo e Pistacchi, Cavolo Capuccio Rosso e Bon Bon di Formaggio di Capra Pistachio and Lard Crusted Lamb, Red Spring Cabbage, Goat Cheese Bon Bon

2012 Langhe Nebbiolo DOC

2011 Barolo Garretti DOCG

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Cioccococco....(Cremoso al Cioccolato e Gelato al Cocco) Cioccococco (Chocolate Manjari Cake and Coconut Gelato)

2015 Moscato d'Asti Bricco Quaglia DOCG

*Freshly Brewed Lavazza Coffee
Tea*

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