

A WHITE TRUFFLE DINNER WITH THE WINES OF CAVALLOTTO

Date : 26th October, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Buona Terra, 29A Scotts Road, Singapore 228224
Dress Code : Smart Casual
Price : S\$222.40++ (payment by HSBC)
S\$278.00++ (other payment modes)

Menu

Chef's Selection of Canapés

*Ruggeri Prosecco Treviso Brut NV
Peroni Beer*



Battuto di Manzo

Cape Grim Beef Tartare with Truffle Anchovies, Mache Salad, Taleggio Crouton and White Truffle

2008 Cavalotto Barbera d'Alba DOC Vigna del Cuculo



Souffle all'Uovo

Organic Egg Souffle with Ratte Potato Cream, Porcini Mushrooms and White Truffle

2003 Cavalotto Barolo Riserva DOCG Vignolo



Ravioli

Home Made Ravioli Stuffed with Polenta with Saffron, Parmesan Sauce and White Truffle

2004 Cavalotto Barolo Riserva DOCG Vignolo



Wagyu

Kagoshima Wagyu Beef with Cauliflower, Sea Urchin and White Truffle

*2005 Cavalotto Barolo Riserva DOCG Vignolo
2006 Cavalotto Barolo Riserva Bricco Boschis DOCG Vigna San Giuseppe*



Lavazza Coffee Caviar



Ciocolatte and Truffle

Vahlrona 70% Chocolate Mousse with Condense Milk Sauce, Aerated Chocolate and White Truffle Ice Cream

*Freshly Brewed Lavazza Coffee
Tea*

*Menu details accurate as at 30 September 2016 & subject to changes