

**MICHELIN STAR CHEF SERIES 2017 PRESENTING  
THE CUISINE OF MASTERCHEF FELICE SGARRA\***

Date : 11 January to 16 January 2017  
Time : Lunch and Dinner  
Venue : The Lighthouse, The Fullerton Hotel Singapore,  
1 Fullerton Square, Singapore 049178

## **Menu**

### **ANTIPASTI**

**Crudo di Pesce con Limone, Burrata e Gelatina al Campari**  
Fish Carpaccio with Burrata, Lemon and Campari Jelly

**Capasanta, Castagne, Lardo, Olive Dolci**  
Roasted Scallop, Chestnuts, cured Lard and Sweet Olives

**Manzo in Tartare, Insalata all'anice, Rucola e Nocciola**  
Beef Tartare, Aniseed scented Salad with Rocket Leaves and Hazelnuts

**Segreto di Maialino Caciocavallo Podolico e Profumo di Tartufo**  
Roasted Suckling Pig "Segreto" with Caciocavallo Cheese Cream and Truffles

*Ruggeri Prosecco Treviso Brut NV  
Peroni Beer*

**SOCCO**

### **PRIMI PIATTI**

**Fettucelle Integrali, Seppie e Favetta di Carpino**  
Whole Wheat Fettuccini with Squid and Fava Beans Ragout

**Risotto Carnaroli Gambero Rosso di Gallipoli e Neve di Ricotta**  
Carnaroli Risotto with Mediterranean Red Prawn and Ricotta Cheese Snow

**Tubettino Patate, Pecorino Canestrato e Menta**  
Tubetti Pasta tossed in Pecorino Cheese Sauce and Fresh Mint

**Spaghettoni Spezzati in Zuppa di Cicale, Ceci e Pomodorino**  
Broken Spaghetti in Soup of Mantis Shrimps, Chick Peas and Tomatoes

**SOCCO**

### **SECONDI PIATTI**

**Baccalà Zucca, Vin Cotto di Fichi**  
Black Cod, Pumpkin and Fig, Red Wine Reduction

**Tonno Mela, Sesamo Nero e Soia**  
Seared Tuna, Green Apple, Black Sesame and Soy

**Dentice in Crosta di Pane con Scarola al Lime**  
Red Snapper on Bread Crust with Braised Escarole and Lime

**Guancetta di Vitello Cotta nel Latte con Patate e Cipolla Rossa**  
White Veal Cheek cooked in Milk with Potatoes and Red Onions

**SOCCO**

**DOLCI**

**Cassata Ricotta e Cioccolato Croccante**

Ice Cream and Ricotta Cheese Cassata with Chocolate and Nougatine

**Sfoglia Limone e Ananas al Rosmarino**

Lemon and Rosemary Pineapple Puff

**Sorbetto Mandarino con Frutta Cotta in Osmosi**

Tangerine Sorbet with cooked Fruits Osmosis

**END**