

THE FLAVOURS OF TUSCANY WITH THE WINES OF SAN FELICE AND SAN FILIPPO

Date : 20 March 2019, Wednesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Waterfall Ristorante Italiano | Shangri-La Hotel Singapore, 22 Orange
Grove Road, Level One, Garden Wing, Singapore 258350
Price : \$118.40++ (HSBC Cards) | \$148.00++ (Other payment modes)
Dress Code : Smart Casual

Reception

Tartatelle, Ricotta Cheese, Salmon Caviar
Focaccia Bread, Mortadella, Asiago
Peroni Beer
Ruggeri ARGEO Prosecco Treviso Brut DOC

Menu

Antipasto

Scottish Loch Fyne Smoked Salmon, Avocado
Roast Peppers, Salmon Roe, Mediterranean Flavours
2016 San Felice Vermentino Bianco, Perolla, Toscana IGT

ENJOY

Pasta

Semolino Gnocchi Pasta in Veal Cheek Ragù
Black Truffle Scented
2014 San Felice Chianti Classico Riserva "IL Grigio da San Felice" DOCG, Tuscany Italy

ENJOY

Risotto

Risotto with Radicchio Braised in Brunello San Filippo Wine
Gorgonzola Cheese and Shredded Pork Sausage
2013 San Filippo Brunello di Montalcino, San Filippo, 13.0% ABV

ENJOY

Carne

Tagliata Toscana, Grilled Sanchoku Wagyu Striploin
Tomatoes, Rocket, Parmesan, Balsamic Dressing
2013 San Filippo Brunello di Montalcino, Le Lucère. 14.0% ABV

ENJOY

Formaggi

Trilogy of D.O.P. Tuscany Cheeses
2012 San Filippo Brunello di Montalcino, Le Lucère Riserva, 15.5% ABV

ENJOY

Freshly Brewed Lavazza Coffee or Tea

*Menu and pairing details accurate as at 21 February 2019 & subject to changes