

THE CUISINE OF CHEF SASAKI WITH THE WINES OF MASCIARELLI

Date : 29 May 2019, Wednesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : il Cielo | Hilton Singapore, 581 Orchard Road, Level 24, Singapore 238883
Price : \$148.00++ (HSBC Cardholders) | \$185.00++ (Other payment modes)
Dress Code : Smart Casual

Reception

Chef's Selection of Canapés

Ruggeri Argeo Prosecco Treviso Brut DOC

Menu

Amuse Bouche

Burrata con Gazpacho, Inpanata di Cozze, Cornetto di Manzo Genovese

SCOR

Antipasto

'Raviolone di Calamaro'

Stuffing Prawn and Summer Vegetables, Lemon Gel, Squid Ink Aioli Sauce,
Bagna Cauda Powder and Basil Juice

Masciarelli Linea Classica Trebbiano D'Abruzzo 2016

SCOR

Pasta

Spaghetti con Cicale di Mare

Traditional Viareggio Style Mantis Shrimps Spaghetti, Smoked Caviar

Marina Cvetic Chardonnay Colline Teatine 2016

SCOR

Pesce

Medaglione di Sogliola e Patate

Pan Fried Italian Dover Sole, Saffron Potato, Ratte Potato, Violet Potato,
Cheese Fondue Sauce, Summer Truffle

Linea Classica Montepulciano D'Abruzzo DOC 2016

SCOR

Carne

Tartar di Manzo

Premium Japanese Wagyu Shorthorn Beef Tartar, 3 Kinds Rice Chips,
Japanese Young Ginger Espuma, Organic Egg Yolk Powder and Herb Powder

Marina Cvetic Montepulciano D'Abruzzo Riserva DOC 2015

☞

Dessert Mojito

Lime Sorbet, Lime Panna Cotta, Dark Rum Granita, TWG Mint Tea Jelly

☞

Dolce

Dolce Caprese

Looking Burrata Cheese, Mascarpone Espuma, Basil Granita,
Seasonal Italian Cherry

Marina Cvetic Merlot IGT 2013

☞

Freshly Brewed Lavazza Coffee

**Menu and pairing details accurate as at 15 April 2019 & subject to changes*