



Presented by
OCBC VOYAGE

16 & 17 November 2023

MENU

Aperitif

Foie Gras Montblanc
Pizzoccheri Tartlet
Queen of San Daniele
Artisanal Bread
by Chef Matteo

Terra Madre

Nature, Seedlip, Lime
by Chef Marco

Scampi Alla Mugnaia

Mozambique Scampi, Oscietra Caviar, Beluga Capers
by Chef Matteo

Spaghetti Cassoeula

Cassoeula Essence, Fermented Savoy Cabbage
by Chef Marco

Riso in Bianco

Riso Buono, Whipped Wagyu, Cedro
by Chef Daniele

Buratello

Young Eel, Green Tea Premosello, Rose
by Chef Marco

Faraona Tipo Albese

Guniea Fowl, Smoked Sardine, Carrot Bavarese, Truffle
by Chef Daniele

Zabaione e Pera

Nashi Pear, Moscato Sabayon, Soba Cha Gelato
by Chef Matteo

Piccola Pasticceria

Gianduiotto 2.0
Tartelletta Uva Italia
Panarellina Marsala
by Chef Daniele

Menu is subject to change due to availability and seasonality of ingredients.