



Presented by

**OCBC VOYAGE**

**20 – 21 February 2024**

**SHARING-STYLE MENU**

**Trippa Fritta**

Crispy Honeycomb Tripe

*By Chef Diego*

**Tonno di Coniglio alla Ligure**

Toasted Sourdough Grani Antichi, Preserved Hare, Long Pepper, Robiola

*By Chef Daniele*

**Lumache al Caffé**

Braised Snails, Piedmont Hazelnut, Coffee

*By Chef Diego*

**Crudo e Bianchetti**

Ricciola Amberjack, Salted Lemon, Whitebaits, Nigella

*By Chef Daniele*

**Pansotti in Salsa di Noci 2.0**

Stuffed 32-egg yolk Pasta, Medley of Chards, Fresh Walnuts, Prunes

*By Chef Daniele*

**Fregola con Ragù di Pecora**

Sardinian Fregola Pasta, Sheep Ragù, Fiore Sardo, Citrus

*By Chef Diego*

**Pescando sul Po**

Pounded River Eel, Warm Salsa Verde, Scallop Caramel

*By Chef Daniele*

**Lampredotto all'Amatriciana**

Fassona Beef Stomach, Guanciale, San Marzano

*By Chef Diego*

**Crema Zabaione**

Creme brûlée, Marsala Sabayon

*By Chef Diego*

**Bonet**

Piedmontese Chocolate Pudding, Amaretto

*By Chef Daniele*

**Pasticcini**

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