



Presented by
OCBC VOYAGE

July 2024

MENU

Aperitif

“Oliva Sulfano”, Nocellara Olive, Scicli Bean, Pistachio Marzipan, Sage

By Chef Ciccio

“Volevo Essere Fritto”, Sicilian Red Prawn, Spiced Butter

By Chef Ciccio

“Bollito Accomodato”, Veal Tongue, Usual Suspects

By Chef Daniele

“Fonduta Al Piccione”, Aged Stracchino, Pigeon, Mostarda

By Chef Daniele

Caprese Di Cuore

Ox-Heart Tomato, Langoustine, Raspberries, Aged Tuna Heart

By Chef Ciccio

Pasqualina 2.0

Purple Artichoke, Japanese Egg, Lovage

By Chef Daniele

Lasagna Regina

Lemon Scented Ricotta, Blue Lobster, Cuttlefish With Roses

By Chef Ciccio

Gnocchi Diamante

Diamond Gnocchi, Summer Beans, Razor Clams

By Chef Daniele

Ventresca Di Tonno

Grilled Tuna Belly, Burnt Melon, Onion, Mediterranean Ponzu

By Chef Ciccio

Faraona All' Albese

Guinea Fowl, Manjimup Truffle, Smoked Sardine, Marsala

By Chef Daniele

Truffle Ice Cream

By Chef Ciccio

Dolci Bolle

Franciacorta, 50 Degree Grapes, Green Almonds

By Chef Daniele

Piccola Pasticceria

By Chef Daniele & Chef Ciccio

*Menu is subject to change due to availability and seasonality of ingredients.
Kindly note that this collaboration is unable to accommodate to vegan menu/diet.*