



Presented by  
**OCBC VOYAGE**

**October 2024**

**MENU**

**Battuta Di Tonno**

Blue Fin Tuna Tartare with Amalfi Lemon, Oscietra Caviar and Pantelleria Capers

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**Brodetto di Aragosta**

Lobster and Datterini Tomato Soup

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**Tagliolini agli Scampi**

Tagliolini with Scampi and Sardinian Bottarga

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**Ravioli alla Vaccinara**

Ox Tail Ravioli with Lemon Zest and Pine Nuts

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**Branzino al Guazzetto di Vongole**

Sardinian Seabass with Clams and Vegetable Guazzetto

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**Tagliata di Manzo**

Grilled Wagyu Beef Skirt Steak with Wild Mugnuli and Truffle Jus

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**Tiramisu**

Traditional Tiramisu

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