



# GRISSINI

## DINNER MENU

### Venue:

G/F Grand Copthorne  
Waterfront Hotel

### Date:

Tuesday, 3 April 2018 –  
Sunday, 29 April 2018

### Time:

Dinner: 6.30pm – 10.30pm

### Price:

\$108++ / pax

### Chef:

Antonio Cocozza

### AMUSE BOUCHE

Bruschetta with Aged Parma Ham & Burrata Cheese

### SOUP

Classic Creamy Lobster Bisque, Croutons, Basil Oil

### PASTA

Pappardelle Pasta, Porcini Mushroom, Creamed with  
Black Truffle Paste, Parsley, Basil Oil

### MAIN COURSE

Tentacle of Octopus, Parsnip Puree, Green Peas,  
Pancetta, Cherry Tomato on Wine & Salsa Verde

OR

Slow Braised Veal Shank, Saffron Risotto, Gremolata &  
Basil Oil

### DESSERT

Amalfi Coast's Lemon Liqueur with Layers of Savoirdi,  
Mascarpone & Zabaione Cream



Service charge at 10% and government taxes applies.  
Our team members will be on hand to assist with any dietary requirement.

\*\*

*Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.*

Produced By

PETER KNIPP  
holdings pte ltd

Organised By



Media Publication

CUISINE & WINE  
ASIA

Supported By



Held In



Passion  
Made  
Possible

Premium Partner

