

THE OTTOMANI

MENU

(Choose 1 from Each Section)

"SPINACH & CHEESE TRIANGLES"

Kale, Smoked Manouri Cheese

KINGFISH

Calamansi, Coriander Harissa

SALMON PASTIRMA

Nashi Pear, Pinenut, Olive Labneh

ADANA "KEBAB" TARTARE (+\$10)

Grain Fed Beef, Caviar

BURNT CARROTS

Goats Cheese, Chayote, Almond Tahini

OVERNIGHT PUMPKIN

Black Garlic, Cashew, Cardamom

FOIE GRAS MOUSSE

Orange Marmalade, Pistachio

BOSTON LOBSTER (+20)

Burnt Orange, Cashew, Dill

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FLAMED

CABBAGE SPROUTS

Sweet Potato Dumplings, Leek Kashk, Macadamia

TIBERIAS SNAPPER

Cauliflower, Pomegranate, Curry Leaf, Hawaii

DUCK

Smoked Skordalia, Granny Smith, Barberry, Isot Biber

MARBLE 8 WAGYU SIRLOIN (+\$20)

Smoked Mushroom, Shitake Tapenade

OR

PIT ROASTED (MIN 2 PAX)

Comes with

Gem Lettuce, Mihalic Cheese

Salt & "Inked" Potatoes, Chemen Soured Cream

STICKY PORK

Turkish Coffee, Palm Sugar, Szechuan Pepper

LAMB SHOULDER

Spiced Molasses, Sumac Gremolata

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GOATS MILK SORBET

Strawberry, Pomegranate, Sumac, Milk Crisp

ROSE MAHLABI ESPUMA

Sago, White Chocolate, Mango, Pistachio

DARK CHOCOLATE

Salted Tahini, Cassava Ice Cream

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All prices are subjected to GST and 10% Service Charge.

For reservations please contact us at +65 9231 8316 or email us at info@theottomani.com



Venue:

The Ottomani Restaurant

48 Peck Seah Street, #01-01A

Date:

Monday, 2 April 2018 –

Sunday, 29 April 2018

Time:

Dinner: 6.30pm

Price:

Flamed Menu:

\$98/ pax

Pit Roasted Menu:

\$108/ pax

Chef:

Beau Churchill



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