



Gattopardo

Menu

ROSSO DI MAZARA

Sicilian Red Prawns Tartar
Fresh Herbed Ricotta, Crunchy Salad

...

ARANCINI

Fried Sicilian Rice Ball
Filled with Pesto & Cheese

...

CAVATELLI

Homemade Squid Ink Pasta with
West Australian Live Marron, Spicy Sauce

...

MERLUZZO

Baked Canadian Sable Fish,
Braised Cabbage, Lentils, Mustard Sauce

...

MAIALE

Kurobuta Pork Belly with Blood Orange
Gel, Yam Pure, Fermented Leek

...

CANNOLO

Crispy Coffee Wafer, Ricotta Cream,
Pomegranate, Pistachio Ice Cream

...

Coffee/Tea

Petit Four

**

Service charge at 10% and government taxes applies.

Venue:

Gattopardo Ristorante di Mare
36 Tras Street, S079026

Date:

Monday, 2 July 2018 –
Saturday, 14 July 2018
*Closed on Sundays

Time:

Lunch: 12pm – 2.30pm
*Except Saturdays

Dinner: 6.30pm – 10.30pm

Price:

4 Course: \$90++ / pax
6 Course: \$125++ / pax

Chef:

Lino Sauro

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