



CHOOSE ONE FROM EACH SECTION

Venue:

**The Ottomani
Restaurant**
48 Peck Seah Street,
#01-01A

Date:

**Monday, 8 Oct 2018
– Sunday, 21 Oct
2018**

Time:

Dinner: 6.30pm

Price:

Menu:

\$108/ pax

Beverage pairing:

\$68/ pax

Chef:

Beau Churchill

“Tomales Bay”

Kelly Oyster | Preserved Lemon | Apple | Chili

“Mum’s Triangles”

Kale | Smoked Manouri Cheese | Brik Pastry

“Pea Version 9”

Spring Pea Falafel “Kebab” | Foraged Mushroom | Truffle

“Durumzade”

Adana Tartare “Kebab” | Grain Fed Beef | Caviar | +10 Per Person
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“Rock Hill”

Black Figs | Cashew Labneh | Pomegranate

“Pollin”

Sustainable Kingfish | Kaymak | Local Cress

“Crust To Crust”

Foie Gras | Orange Korumak | Pistachio | Semut

“Rough Seas” |

Scampi | Blackened Orange | Dill Vichyssoise | +20 Per Person
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Pit Roasted (Minimum 2 People)

“Mary Had A Wooden Spoon”

Local Roots | Sweet Potato Dumplings | Acuka

“Spud Point”

Tiberias Snapper | Local Shells | Nohut | Tagine Essence

“Ash” |

Kurobuta Pork Collar | Turkish Coffee | Szechuan Pepper | Zhoug

“In Marshall”

Omega Lamb Shoulder | Spiced Molasses | Sumac Gremolata

“Down The Tracks”

Wagyu Short Rib | Baharat | Tomato Chutney | Kashk | +20 Per Person
Comes With:

Charred Corn | Couscous | Baby Potatoes | Sumac Onion | Local Squash |
Smoked Labneh | Heirloom Tomatoes | Beyaz Peynir
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“Dark Forest”

Dark Chocolate | Labneh Filo | Dark Cherries | Halva | Sour Cherry

“The Accident”

Spiced Quince | Lemon Curd | Mint | Kataifi | Saffron

*All Prices Are Subjected To Gst And
10% Service Charge.*

*For Reservations Please Contact Us At
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