

"4-Hands" Dining Delights Menu



DEGUSTATION MENU

FINGER / BITES

CAPRESE BREEZER

Tomato Sorbet, Burrata Cheese,
Salted Crumble & Basil

**

TONNO

Raw Tuna in Pickled Onion with
Anchovies Essence & Hummus

MENU

Bye Bye Blues

ROSSO DI MAZARA

Sicilian Red Prawns Carpaccio, Warm
Potatoes Salad, Green Beans, Tuna Roes
Mayonnaise

**

Gattopardo

POLIPO

Citrus Charred Octopus, Spicy Roasted
Capsicum, Celeriac Salad

**

Bye Bye Blues

CAVATELLI

Squid ink Pasta "Cavatelli" with
Seafood Sauce & Sea Urchin Mousse

**

Gattopardo

RICCIOLA

Chargrilled Amberjack Yellow Tail Steak
with Soffritto Agrodolce, Charred Endive

**

Gattopardo

CAPPELLO DEL PRETE

36Hrs Westholme Wagyu Oyster Blade,
Topinambour, Pickled Capers Leaf, Carrob
Jus

**

Bye Bye Blues

MELONE

Jasmine Curd on Watermelon "Gelo" &
Cinnamon Meringues

ALA CARTE

CAPRESE BREEZER \$26

Tomato Sorbet, Burrata Cheese, Salted Crumble &
Basil

**

TONNO \$28

Raw Tuna in Pickled Onion, Anchovies Essence &
Hummus

**

ROSSO DI MAZARA \$38

Sicilian Red Prawns Carpaccio, Warm Potato Salad,
Green Beans, Tuna Roes Mayonnaise

**

POLIPO \$32

Citrus Charred Octopus, Spicy Roasted Capsicum,
Celeriac Salad

**

RISONE \$32

Rice Shapes Pasta, Red Wine Braised Octopus, Bone
Marrow

**

CAVATELLI \$36

Squid Ink Pasta "Cavatelli", Seafood Sauce, Sea
Urchin Mousse

**

RAVIOLI \$34

Sicilian Red Prawns, Winter Black Truffle & Burrata
Sauce

**

RICCIOLA \$38

Chargrilled Amberjack Yellow Tail Steak, Soffritto
Agrodolce, Charred Endive

**

ZUPPA \$38

Signature Gattopardo Seafood Stew in Terracotta Pot

**

CAPPELLO DEL PRETE \$42

36 Hours Westholme Wagyu Oyster Blade,
Topinambour, Pickled Capers Leaf, Carrob Jus

**

AGNELLO \$42

48 Hours Lamb Neck, Pumpkin Puree, Black Truffle
Jus, Plum Gel

**

MELONE \$18

Jasmine Curd on Watermelon "Gelo" & Cinnamon
Meringues

**

CANNOLO \$18

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

**

TIRAMISU \$18

The Classic Italian Mascarpone and Coffee Dessert

**

Venue:

Gattopardo

36 Tras Street

Date:

Tuesday 17 April 2018 –

Friday 20 April 2018

Time:

Lunch: 12pm – 2.30pm

Dinner: 6.30pm – 10.30pm

Price:

\$120++/ pax

Chefs:

Patrizia di Benedetto

Lino Sauro



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.

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